

THE NATIONAL
PROVISIONER

SEPTEMBER 12 • 1942

Leading Publication in the Meat Packing and Allied Industries Since 1891



TRANSPARENT PACKAGE COMPANY, CHICAGO.

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3 EXPERIENCED WORKERS THAT ARE ESSENTIAL IN SAUSAGE MAKING

Today, as America goes into high gear for victory, you in the packing industry must speed up the production and improve the quality of process meats and sausage products in order to help feed the vast army of civilians and military men with healthy, wholesome nutritious food. This means that every available means must be employed to insure continuous production of these energy building foods.

Our job, as manufacturers of sausage making machinery, is to supply you with the proper tools and equipment so that you can do your part better and faster.

Illustrated are three experienced Buffalo workers that are improving the quality of the product and speeding up production in plants everywhere.

Buffalo Silent Cutters produce a smooth, fine-textured, high-yielding emulsion free from undesirable lumps and sinews. They protect protein value, improve the quality of the finished product and increase yield. Plants report that these machines are speeding production 25 to 50%.

Buffalo Vacuum Mixers remove all air pockets and tiny air particles from the meat, producing a smoother, more condensed emulsion of finer quality and greatly improved color. Because the vacuum mixer removes all air, there is no place for bacterial growth to get started. This gives the product keeping qualities that heretofore were impossible to obtain.

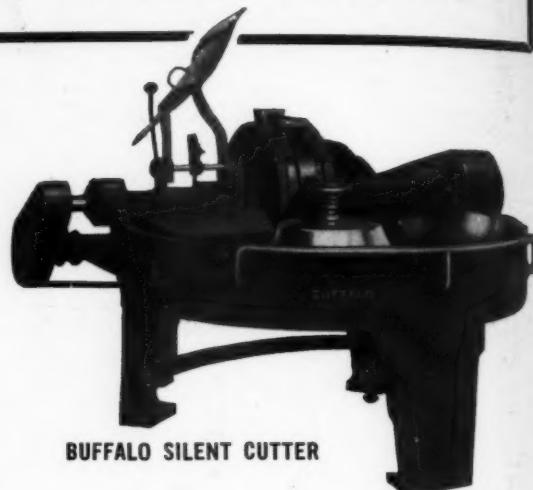
Buffalo Grinders are essential in sausage making because they condition or grind the meat into small uniform pieces without mashing or heating. When this ground meat is placed into the Silent cutter, the result is a smoother emulsion of the highest quality free from small bones and tough sinews.

Write for illustrated bulletins and complete details on Buffalo Machines.

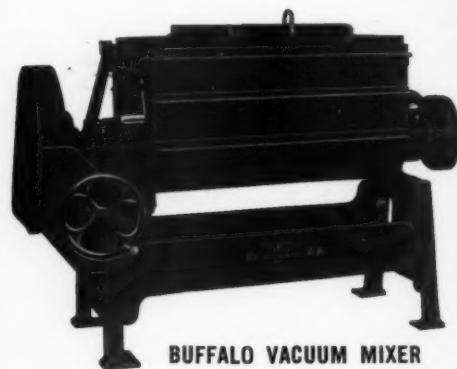
JOHN E. SMITH'S SONS CO.
50 Broadway

Buffalo, N. Y.

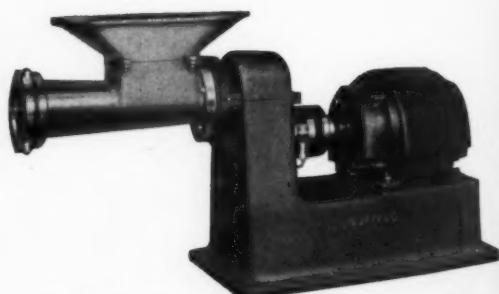
Manufacturers of a complete line of Sausage Machinery
Sales and Service Offices in principal cities.



BUFFALO SILENT CUTTER



BUFFALO VACUUM MIXER



BUFFALO HELICAL GEAR DRIVE GRINDER



Buffalo

QUALITY SAUSAGE MAKING MACHINE

BOARS HEAD



Super Seasonings

MADE ONLY BY

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.
ESTABLISHED 1877

THE NATIONAL PROVISIONER

Volume 107

SEPTEMBER 12, 1942



Number 11

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: THE NATIONAL PROVISIONER'S annual pre-convention issue will be published on September 26, reaching members of the trade sufficiently early that they can take it along to the convention. The issue will carry complete information on the program, exhibits, hospitality headquarters and other phases of the convention, as well as valuable information about Chicago's points of interest, transportation facilities and other features helpful to those attending.

★ ★ ★

It is indeed unfortunate that recent actions by the federal government against firms in the meat packing field have resulted in such a heavy quota of ill-informed publicity in the daily press. The nation's meat packing industry, engaged in an all-out effort to satisfy unprecedented military, lend-lease and civilian requirements, is working under an exceedingly involved and cumbersome system of price controls. That such a system should lead to frequent, if unintentional, violations, is to be expected.

★ ★ ★

Surgery, not rationing, may be the answer to the meat shortage problem. At the recent American Veterinary Medical Association meeting in Chicago, Dr. J. F. Bullard and Dr. F. N. Andrews of Purdue University revealed that they had been able to develop heavier steers by removing the animals' thyroid glands. Twelve steers, minus thyroids, gained an average of 2.6 pounds a day in feeding tests. This compares with weight gains of 1.8 pounds daily by "normal" steers. The increased weight gain continued for six weeks after the operation—then began to taper off. . . . Conversely, the 1942 *Yearbook* of the Department of Agriculture suggests giving steers extra thyroid.

★ ★ ★

The return of the hog industry to the farmers' old standby of "mortage raiser" is illustrated by the experience of pay clerks at the Curtiss-Wright airplane plant at St. Louis. Checking back, they found that for the past ten weeks William C. Garrett has been receiving a total of 6 cents weekly. Of his \$41 a week check \$40 had been going into war bonds and 94 cents into social security and insurance. How was he managing to eat and keep a roof over his head? Before entering war work, Garrett had been farming in Arkansas. "I had an extra good hog crop, sold them at a good price, and I have been living on my hog money ever since," he explained. Had he been on the killing side of the picture, his war bond purchases might have been considerably less than \$40 a week.

5 Requirements for Meat Dehydration

DON'T SLIGHT ANY OF THEM!

The guesswork is being taken out of Dehydrated Foods! True, there will be changes and improvements. But enough actual experience has now been built up so that you can go into the business without fear of insomnia. This can be said with authority, because Taylor Field Engineers—and Taylor Accuracy—have been in it from the ground up.

To be specific, there are five major requirements for successful dehydration of vegetables:

1. A COOKING METHOD that will assure retention of flavor and nutritive value. Taylor has had many years of experience in this field and your Taylor Engineer can specify exactly the Temperature Control you need.

2. A DRYER properly designed

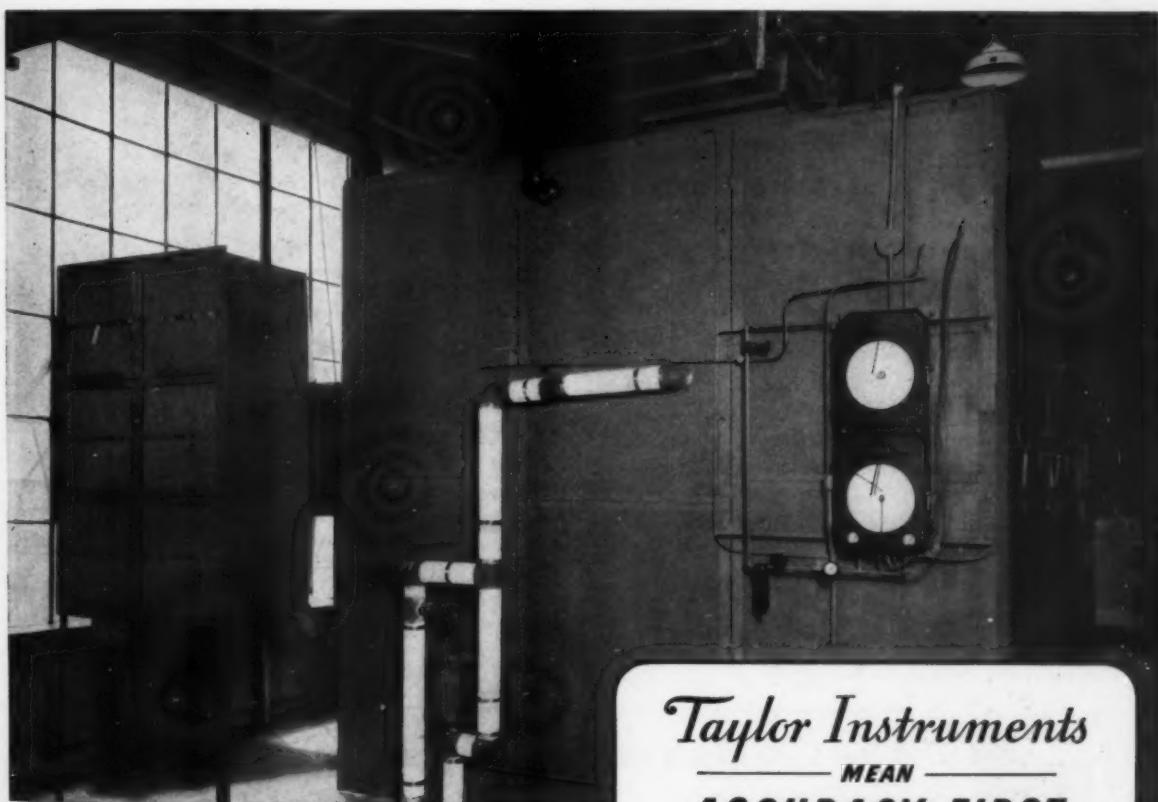
for dehydration and for automatic control. Whatever type you use, the U. S. Department of Agriculture says, "The prime requisites are efficient control of humidity, temperature, air velocity, and volume". Taylor can supply this automatic control. In fact, any dryer manufacturer, if you request it, can supply Taylor Instruments on his equipment.

3. A PROCESS . . . Proper wet-and-dry bulb temperature schedules based on rate-of-drying curves for the products you are to process. Or Taylor Instruments can aid you in conducting experimental schedules scientifically.

4. A CONTROL SYSTEM that will keep the process "on the beam". This is "duck soup" for Taylor.

5. A PACKAGE that will preserve the product in its dry state and enhance its saleability. This is outside our province, but it is an important factor in the ultimate success of your product.

If these were normal times, you'd have to think about Requirement No. 6—a market. Today that's the least of your troubles, with the Army and Navy buying all the dehydrated foods of *specified quality* they can get. But whether you have a market after the war depends on how thoroughly you lay the groundwork *now*. And that's why we're so anxious to help you get started right! If there's any question you want answered, phone your Taylor Field Engineer, or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Canada.



Compartment type dehydrator with Taylor Time-Schedule Control which automatically carries out any required predetermined time-temperature program through the operation of steam valve to heating surfaces for dry-bulb control and dampers for wet-bulb control.

Taylor Instruments
MEAN
ACCURACY FIRST

Indicating, Recording, Controlling

TEMPERATURE, PRESSURE, HUMIDITY,
FLOW AND LIQUID LEVEL

YOU MAY BE SORRY FOR WAITING TOO LONG



Restrictions are tightening up more and more and we are finding it increasingly difficult to secure castings, motors and materials. This presents a tendency toward delays in deliveries of "BOSS" Machinery and Equipment. So far we have done better than we anticipated. The WPB recognizes the importance of keeping the meat industry supplied with essential equipment and has been cooperating in every way.

Conditions, however, are such that even

with this cooperation we can not expect uninterrupted service from our sources of supply.

With men being called to active duty, and the demand for your products growing, it is important to have reliable equipment to serve you.

"BOSS" Cutters are still available, and before it is too late, get your order in now. Find out for yourself the many advantages this improved machine offers.

As always—as long as we can—we pledge . . .

Best Of Satisfactory Service



The Cincinnati Butchers' Supply Company

824 Exchange Ave., U. S. Yards,
Chicago, Ill.

*Mfrs. "Boss" Machines for Killing,
Sausage Making, Rendering*

Helen and Blade Sta., Elmwood Place, Cincinnati, Ohio

MAIL ADDRESS
P. O. Box D
Elmwood Place Station
Cincinnati, Ohio



Why do bees air out their package every day?

DID you know that bees do a "fan dance" standing still? They do it every day, to air condition the package they live in—the beehive.

A beehive bulges with busy bees. Where there's such a crowd, the air soon would grow stale—workers soon would get groggy. Packaging problem: to keep the air fresh. The bees have solved *that* one.

Certain bees have just one job—to act as fanners. They stand perfectly still all day, ceaselessly beating their wings. This fanning forces stale air out of the hive, makes currents of clean, fresh air flow in. The air movement, too, helps evaporate water from the honey and make it purer and "riper."

Bees made their package successful.

They had to do it themselves. Modern business men are luckier. They come to Continental, packaging headquarters for industry. Today, however, war efforts come first.

The experience and resources of Continental are now enlisted in helping the nation. Besides millions of food containers for civilian America, for our fighting forces, and for our Allies, we are producing other packages to protect America.

Anticipating another day, we see many new applications of the things we are learning and doing now. If you are looking ahead or developing an idea, we'll be glad to help you. Our packaging engineers, research men and designers are at your service at all times.

What will be the PACKAGE of the FUTURE?

The package of the future will be the package that best meets *all* these 10 important points:

1. Protects against light, heat, and dirt.
2. Does not chip, break, or tear.
3. Is adaptable to *highest* speed filling operations.
4. Is economical to pack, ship, and handle.
5. Light weight, compact, no waste space.
6. Moisture and vapor proof, impervious to temperature changes.
7. Easy and convenient to display, sell.
8. Available in wide variety of sizes, shapes, styles (over 500).
9. Offers maximum convenience and safety in consumer usage.
10. Permits high processing temperatures, certain hermetic sealing.

These points made the metal container *first* in packaging. If there ever is another package that has *all* these qualifications, we'll be making it!

CONTINENTAL CAN COMPANY

Packaging Headquarters for Industry



(All weighed-in on the platform scale, another Mack-load of coal gets the go-ahead and rolls away. Sketched from life, near Scranton, by Peter Helck.)

Well-known American, at work!

THE SAYING "Built like a Mack Truck" is something more than a slang phrase. It is an acute observation on the difference between a Mack . . . and just a truck! It worked into the language because of the way a Mack works into a job. The first Mack, built in 1900, served 17 years. No one knows . . . yet . . . what records today's Macks will make. But you can put it down as sure that the first Mack, today's Mack, tomorrow's Mack . . . all set out to be the *best* trucks in the world when made!

Mack Trucks, Inc., New York, N. Y. Factories at Allentown, Pa.; New Brunswick, N. J.; Plainfield, N. J.; Factory branches and dealer branches in all principal cities for service and parts.

IF YOU'VE GOT A MACK, YOU'RE LUCKY . . . IF YOU PLAN TO GET ONE, YOU'RE WISE!

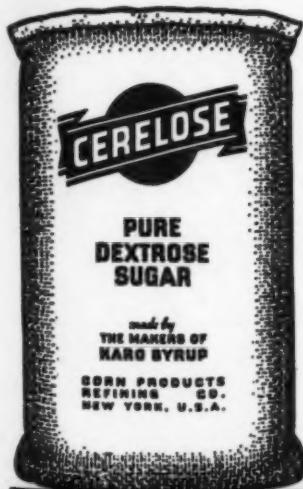


You're 100% *right-*

with
CERELOSE
(*Pure Dextrose*)

WET CURES FOR HAM

•
Cerelose Cures
Produce a Better
Finished Product



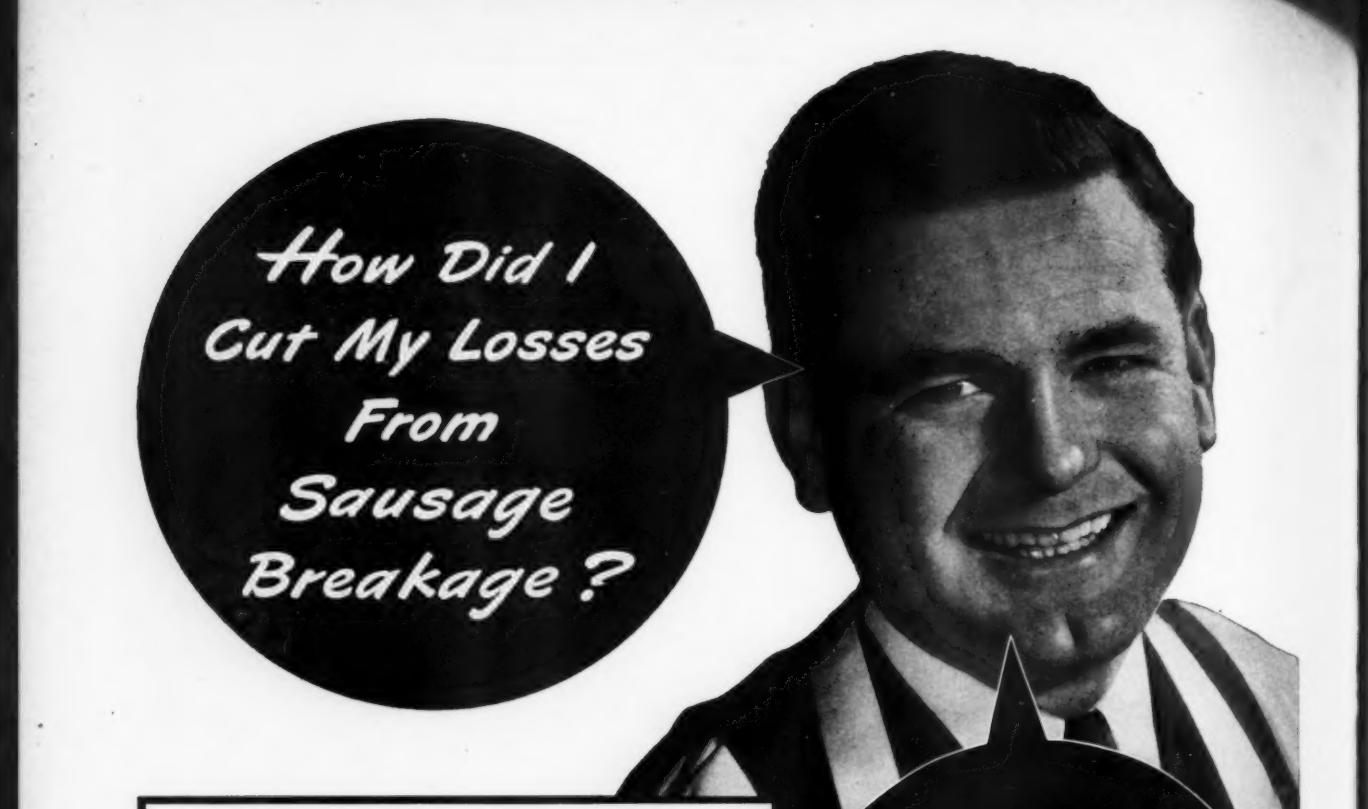
CONTINUED use in ham and all types of cured and smoked meats prove that full advantages of the properties of CERELOSE (pure Dextrose) are obtainable when it is used in a 100% replacement in wet cures.

With a 100% replacement of CERELOSE the finished product shows up definitely superior—in flavor, color, texture.

In cured and smoked meats and all types of sausage, the amounts of CERELOSE may be varied, depending on the flavor and color desired for the particular type of product.

CORN PRODUCTS SALES COMPANY

333 N. Michigan Avenue, Chicago, Illinois

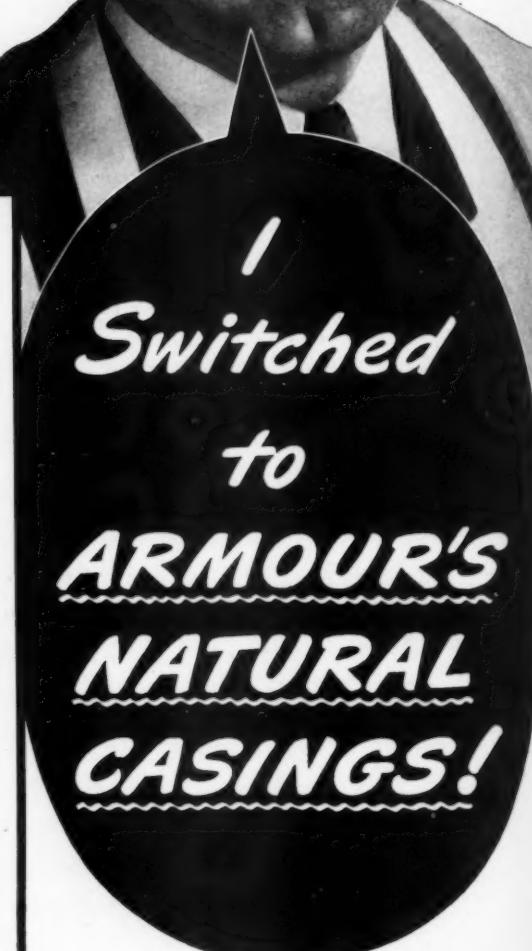


*How Did I
Cut My Losses
From
Sausage
Breakage?*

**Use Armour's Natural Casings
—Uniform and Strong,
to Resist Sausage Breakage**

Breakage in sausage filling can be expensive and wasteful. But there's a good way to reduce those losses to a minimum—use Armour's Natural Casings! These casings are uniform, elastic . . . and they resist breakage.

Armour's Natural Casings are better in other ways, too. They make your sausages "best sellers", because they add to the flavor by sealing in the natural meat juices—and they give your sausages a plump, fresh appearance because they have high elasticity that keeps the casings clinging tightly to the meat. Scores of sizes and types to choose from—your nearest Armour branch can quickly supply you with casings that are exactly right for any sausage product you make. Next time, order Armour's Natural Casings.



*I
Switched
to
**ARMOUR'S
NATURAL
CASINGS!***

ARMOUR'S NATURAL CASINGS

OPA Busy on Ceiling Revisions as Industry Goes Under Licensing

WHILE the meat packing industry began operating under OPA licensing control on September 8, following a nation-wide series of injunction proceedings on charges of violation of grading and other regulations of MPR 169 (beef and veal), the Office of Price Administration continued to work upon meat ceiling revisions, simultaneously making it clear that it intends to enforce its price control regulations "to the hilt."

"We shall naturally abide by the law and the regulations under the law, but we do not like it," one spokesman for a major packing company was quoted as stating with reference to the OPA's action in placing the industry under licensing. "Meat packers are giving full cooperation to the government in the war program and think that formal licensing is unnecessary."

"We don't like licensing because it makes it possible for men who may be inexperienced in the meat packing field to close down or seriously interfere with our business."

"It is true that suspension would not take place without court review, but such regulation would be a burden at a time when we should be permitted to work uninterrupted at supplying meat for the armed forces, the home population and lend-lease shipments."

(See page 28 for the full text of the OPA order placing all packers, wholesale and custom slaughterers under license.)

The Office of Price Administration was reported deep in work this week on promised revisions of meat ceilings, details of which are to be released "soon." It is understood that a "dollars and cents" basis for dressed hogs and wholesale pork cuts will replace the present pork ceilings under MPR No. 148.

It was emphasized by the OPA that

the new dressed hog ceilings in general will approximate actual sales levels prevailing during early March. The ceilings will be based on three points in the central packing area, with Chicago, St. Paul and Kansas City as the suggested centers and adjustments to other cities figured on freight differentials from these centers. This sweeping revision would nullify all ceiling prices of some packers, because their lists of prices would be too high or too low, but others would have to make only minor changes to fall in line with the new list of quotations.

In using early March quotations on live hogs in figuring new dressed prices, OPA would consider a \$13.50 top hog price, which was the Chicago maximum during the first week of that month. Prices on the Chicago market ranged upward from \$14.60 this week, with the average price about \$1 per cwt. above the early spring period that would be used as a base period.

Meanwhile, talk of ceiling revisions and the prospects of ceiling prices on live animals failed to disturb the live market until late in the week. Early prices were steady, but heavier unloading in the Midwest was evident later and prices were lowered 25c per cwt. at major market centers. It was believed that some of these hogs were brought in by the Washington news and that others were of early spring vintage and had reached marketing stage. However, the percentage of light hogs in receipts this week was the highest of the season.

No definite decision has yet been reached regarding the nature of the proposal which OPA will submit to Claude R. Wickard, Secretary of Agriculture, as to ceilings on live hogs, but it is believed that they, too, will be in line with dressed prices based on early March quotations. The plan has been

(Continued on page 27.)

U. S. MEAT PRODUCTION Beef, Veal, Lamb, Mutton and Pork

1931-40

AVERAGE MARKETING

SEASON estimated



16.7 BILLION POUNDS

1942-43

MARKETING SEASON

estimated



24 BILLION POUNDS

Of the projected 1942-43 meat supply, Army, Navy and lend-lease requirements are estimated at 6 billion lbs. (Chart from OWI-Victory.)

Armour Omits Usual Dividend; President Cites Price Ceilings

IN A letter issued to company shareholders this week, George A. Eastwood, president of Armour and Company, disclosed that the imposition of price ceilings on wholesale and retail meat cuts, unaccompanied by ceilings on live animals, has been a principal factor in shifting the company's operations "from a profit to a loss."

Mr. Eastwood's letter amplified a statement issued by Armour directors last week, explaining their failure to declare the \$1.50 dividend normally distributed in October on the Armour of Illinois \$6 preferred stock.

Dividends on the 7 per cent preferred stock of Armour of Delaware, which are guaranteed by the Illinois company, were continued at \$1.75 quarterly.

The Eastwood communication did not disclose the severity of the company's losses on meat processing, nor the extent to which profits on other phases of packing operations, including by-products, minimized the losses. Resumption of dividends on the \$6 prior preferred stock of Armour of Illinois, said Mr. Eastwood, depends on a return of "satisfactory earnings and improvement in the business outlook."

"For the first half of this present fiscal year," the shareholders were informed, "earnings were on a satisfactory basis. However, several months ago the Office of Price Administration established ceiling prices on retail and wholesale cuts of meat but did not establish ceiling prices on livestock."

"This fact, coupled with an abnormal demand for meat both by the government for war purposes and by the civilian population, caused livestock prices to advance without it being possible on account of the price ceiling regulations to raise our meat prices proportionately."

"In a very short time the Illinois company's meat business changed from a profit to a loss. This condition applies to other companies as well."

"Under the urge of the United States Department of Agriculture, the nation's livestock raisers have greatly increased their production of cattle and hogs. Marketing is already at a record rate

and in the coming year the meat industry will be called upon to slaughter, process, and distribute more cattle and hogs than ever before in history.

"This will call for considerable additional working capital and consequently it becomes more important to conserve earnings and in every possible way maintain a sound credit position.

"While it is the policy of Armour directors to pay dividends when they are currently earned, the board decided because of the foregoing situation and the uncertainties lying ahead to omit dividends on stocks of the Illinois company pending resumption of satisfactory earnings and improvements in the business outlook."

Nation's Trucks Under Control of ODT After Nov. 15

BEGINNING November 15, all motor truck transportation in the United States will be under the control of the Office of Defense Transportation, it is announced by Joseph B. Eastman, ODT director.



J. B. EASTMAN

will be set for each operator. The new Eastman order will supplement truck conservation regulations already in effect.

Certificates will be issued with the primary purpose of confining truck operations to those necessary in the war effort or "essential domestic economy." Operations must be conducted to attain maximum use of equipment and the prudent conservation of rubber and other vital materials.

Applications for certificates must be made at ODT field offices. At present there are around 50, but it is expected that the number will be increased to 150. Under an arrangement between the ODT and the OPA, coupons authorizing the purchase of fuel, tires, or tubes will be issued only to truck operators with the required certificates.

The new order further provides that the tires of every vehicle registered must be inspected every 5,000 miles, or each 60 days, whichever comes first. Tires will be carefully checked to see if they have been properly inflated and

controlled over the nation's more than 5,000,000 trucks will be through a certificate of war necessity. Without the certificate, it will be impossible for truck owners or operators to secure gasoline, tires, tubes or accessories.

Through the certificate system maximum mileage and minimum loads will be set for each operator. The new Eastman order will supplement truck conservation regulations already in effect.

Big Packer Turnout Seen for QMC Meeting

EAT in the U. S. Army buying program will occupy an important place Monday, September 14, in the unique presentation "From Industry to Soldier via Quartermaster," a meeting sponsored by the Chicago Association of Manufacturer's Representatives, of which Ralph Keller, Geo. A. Hormel & Co., is president. According to Bob White, meeting chairman, the meat packing industry will be well represented to hear the facts on the needs of our armed forces as presented by members of the staff of the Chicago Quartermaster Depot. Hotel Sherman is the scene of the exhibits, which open at 4 p.m., and the dinner, which will be held at 6:15.

One of the events of interest to the meat industry will be an exhibit demonstrating the evolution in army meat buying since the 1860's. The progressive change from "delivery on the hoof" to the quarters of beef of World War I and finally to the boneless cuts and dehydrated beef of the present day will be portrayed. The National Live Stock and Meat Board will present its display of the typical rations of the American soldier compared with those of Axis troops.

Eighteen officers of the Chicago Quartermaster Depot, headed by Brigadier

used, and to determine that repairs are made regularly.

In making the announcement, the ODT chief stated that the certificates will not be doled out in an arbitrary or ruthless way. Purpose of the move, he explains, "is to bring home to operators of all commercial motor vehicles the necessity of treasuring those precious tires and vehicles and to give each operator a definite guide for his individual action. It will also provide a ready means for controlling willful and persistent offenders." Under the order, the ODT may require any vehicle for which a certificate has been issued "to be operated in such a manner, for such purposes, and between such points, as the ODT may direct."

The order applies to all vehicles, ex-

cept motorcycles, used to transport property or goods, and all vehicles used in transportation of passengers or available for public rental. Ambulances and hearses are included in the order, but not private passenger cars.

A feature of the meeting will be a "quiz table of business men," including prominent trade executives who will ask significant questions of the key QMC officers attending the event. Wesley Hardenbergh, president, American Meat Institute, and R. M. Connors, U. S. Cold Storage Co., will be among the men at this table. E. J. Cashman, president, Doughboy Mills, Inc., formerly affiliated with the Flavor-Sealed division of Geo. A. Hormel & Co., will be interlocutor.

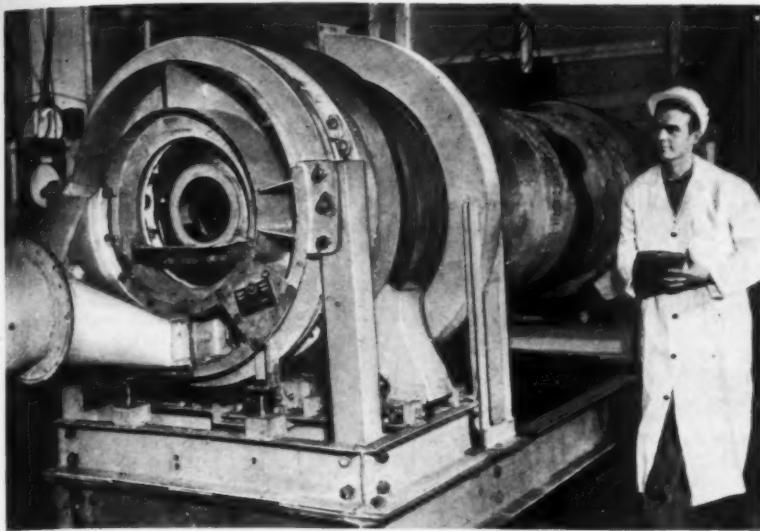
Enforcement of ODT trucking regulations in New York state will be in the hands of the state police force, it is announced. Similar enforcement of trucking regulations is expected in other states, says the ODT. Discussions already have taken place along that line and with the war committee of the National Association of Railroad and Utility Commissioners.

In New York, several orders paralleling ODT regulations already have been issued by the State War Council, and several more are planned. Under the emergency war powers act, these orders have the effect of state law and are enforceable by the state police.

Commenting on the New York method of enforcement, Joseph B. Eastman, ODT director, said: "Violations, even though they be few in number, tend to destroy the effectiveness of a program as extensive as the one undertaken by the Office of Defense Transportation, because they put those who do comply at a disadvantage and thus tend to encourage other violations. Placing authority to prosecute violators of these regulations in the hands of state and local police is a drastic step, but it is fully warranted in view of the seriousness of the emergency in which we now find ourselves."

Urge That Fancy Meats Go Unrationed

Exclusion of fancy meat items, such as sweetbreads, tripe, liver and kidneys from any meat rationing system has been urged by the Society of Restaurateurs in a letter sent by Paul Henkel, its president, to Secretary of Agriculture Claude Wickard. Mr. Henkel expressed the view that most of the public would use its meat coupons to buy the regular cuts and that fancy meats might go unsold, with resultant unnecessary waste, unless they were excluded from rationing.



SWIFT & COMPANY DESCRIBES ITS PROCEDURE FOR DEHYDRATING MEAT

PROBLEMS encountered in the dehydration of beef or pork as a continuous process are pointed out in information recently released by Swift & Company, describing the general processing method developed by the organization and outlining principal differences in procedure necessary in dehydrating beef and pork.

The accompanying sketch discloses that the Swift & Company process for dehydration of beef is a continuous operation during which temperatures are completely controlled.

"It is essential to keep the temperature within well defined limits," states H. H. McKee, Swift & Company production man largely responsible for design of the process, "to reduce the opportunity for bacterial development while retaining the nutritional qualities of the meat."

First stage is shown at the top of the sketch, wherein the pieces of boned beef are fed to a rotary meat cutter and dropped into the cooking kettle (2) in approximately 2-in. cubes.

Cooking and Grinding

The meats are cooked for 30 minutes or more at an internal temperature ranging from a minimum of 165 degs. F. to approximately 175 degs., while constant agitation is provided mechanically. Contents of the kettle are discharged (3) into a receiving container and then (4) by means of a helical conveyor to grinding machinery. The pre-cooked meat receives a fine grinding at this stage, which also accomplishes partial removal of moisture.

Directly from the grinder, the meat goes to the dryer, which is a tube (6) rotating in a horizontal plane, inside a jacket through which streams of heated air pass. Louvers in the dryer project

the air directly through the granular meat and the latter slowly spills out the far end of the tube into sanitary metal trucks (7) which convey it to packaging machinery.

Swift & Company states that the nutritional and chemical problems involved in the dehydration of meat boil down to two questions: 1) Will the dehydrated product be nutritious? and 2) Will it be palatable at the end of the interval which will occur between processing and serving—that is, will the product keep?

Modern processes of dehydration scientifically remove water from fresh meat at low cooking and drying temperature, quickly, and under other conditions that make for maximum retention of essential food elements, such as minerals and the vitamins. The Swift research staff express confidence that the product which they have developed "should be satisfactory from a nutritional standpoint."

"There is little chance for loss of the nutritive value of the meat," they declare, "since nothing need be thrown away in the form of juices or broth. Loss of vitamin potency during processing is minimized, particularly by low-temperature handling."

"As far as is known, the proteins are no more affected than they would be in normal cooking procedures, and there is

TEST UNIT USED BY SWIFT & COMPANY

This rotary dryer, already superseded by a larger unit in Swift & Company's production schedule for the dehydration of meat, is the model on which full-scale equipment is patterned. The precooked, finely ground meat is fed into the near end of the tube, which revolves while subjected to streams of air at controlled temperatures coming through louvers beneath the product. The meat, in granular form, tumbles slowly up the slight pitch of the dryer and sifts out far end into hopper, then is packaged.

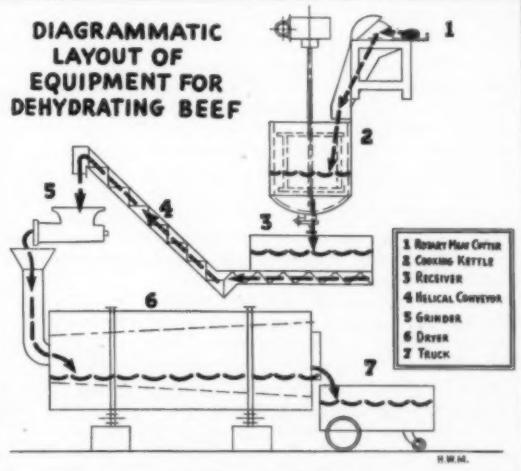
reason to believe that the entire process is less destructive to some of the proteins than ordinary household cooking. Mineral elements are retained in the product because they are stable and are not discarded in juices or broths."

To insure long-keeping qualities, it is necessary to eliminate opportunity for oxidation of the fat content. Stabilization can be attained in at least two ways that are commercially practicable and which are exemplified in the processing variations accorded beef and pork, Swift & Company points out.

Beef, after trimming of excess fat, is cooked in small pieces in a minimum of water. The meat juices which separate at the start of the cooking are reabsorbed before the end of the heating period. The entire contents of the cooking vessel are finely ground and placed in a rotary dryer, where the dehydration process is completed.

Dehydrated beef keeps well of its own accord when properly dried and packaged. The Swift method of compressing the product in the container drives out

(Continued on page 24)



Vital Subjects on AMI Convention Program

WHAT changes in meat ceilings are in prospect? What limitations will be made on the amount of product sold to the civilian trade? What about rationing? How will the present general economic picture affect the industry in the post-war period? What is the outlook for livestock supplies? What will the industry be called upon to do in further supplying the military and allied nations' demand for meat? What will be the status of the industry's manpower during the next year?

These and many other important questions of current interest will be discussed by representatives of the government, the livestock and meat packing industry and others at the American Meat Institute's thirty-seventh annual convention, to be held October 2 to 6, inclusive, at the Drake hotel, Chicago.

George A. Schmidt, chairman of the Institute's board of directors, will preside at the opening convention session, Monday morning, October 5, at which time he will highlight the Institute's activities during the past year. The general convention sessions will be continued Tuesday morning and Tuesday afternoon.

Sectional meetings covering problems on engineering and construction, accounting, sales and advertising, livestock and sausage have been scheduled for Friday and Saturday, Oct. 2 and 3.

Sectional Meeting Schedule

On Friday morning a meeting of the Accounting Section and the first session of the Chemistry and Operating Section have been scheduled. Sales and Advertising and the second session of the Chemistry and Operating Section are scheduled for Friday afternoon. Meetings of the Sausage Division, the Engineering and Construction Section and the Livestock Section are planned for Saturday morning, leaving Saturday afternoon free for various committee meetings, viewing exhibits, etc.

The American Meat Institute has released a preliminary list of booth occupants who have scheduled exhibit space for this year's convention. According to H. L. Osman, in charge of exhibit arrangements, several booths in attractive locations may still be secured, subject to prior sale.

The list of currently scheduled booth occupants follows. Booth numbers are omitted, but will be carried with the complete list of booth occupants which will appear in the pre-convention issue of **THE NATIONAL PROVISIONER**, dated September 26.

Denman Tire & Rubber Co.; Traver Corporation; Identification, Inc.; H. J. Mayer & Sons Co.; Wheleco Instruments Co.; Advance Oven Co.; Natural Casings; Kold-Hold Manufacturing Co.;

Manpower Checkup, Replacement Program Urged by Draft Director

MANPOWER is a most important strategic material of today. Every employer should make a prompt inventory, appraisal and analysis of the manpower in his own plant as he would inventory his stock pile. In order to keep production going and at the same time furnish men for the armed forces, industry should now establish an orderly replacement program.

In order to secure temporary deferments for essential men while he is training women, young men, older men physically handicapped or those with a high degree of dependency, the employer should know the fundamental principles in the operation of his local selective service board. Certain steps should now be taken by each employer. He should know how many men on his pay roll are between the ages of 20 and 45. He should investigate the classification of every one of those men. On the basis of such an inventory, he should prepare to plan ahead and train men for replacement of those who must necessarily enter the armed forces if we are to have the sort of Army which can win the war.

Deferments, granted so that employers may train women or men not liable to early induction, are temporary deferments; they cannot exceed six months and in many cases may be for only 30, 60 or 90 days. The Army today has to train a bomber pilot within a period of eight months to operate a very technical machine with an instrument board which puzzles an expert. Why, therefore, should industry insist that it assume that it can take two or three years



BRIG. GEN.
L. B. HERSHY

How the Employer Can Cooperate

The accompanying statement, just issued by Brig. General Lewis B. Hershey, Director of Selective Service, contains information of vital interest to packers and sausage manufacturers in their efforts to maintain production of essential food products and at the same time cooperate in the orderly allocation of necessary manpower for the nation's armed forces. Brig. General Hershey shows the necessity of a plant "manpower inventory," explains the procedure to be followed in requesting occupational deferments for key employees, and stresses training for replacements.

to train men for industrial tasks not nearly so complicated?

The fundamental purpose of every deferment of a registrant is to allow an employer to train a replacement. Only in a few rare instances can an employer expect to have these temporary deferments continued for more than the six months' period. These are only in cases where an abnormally long period of training is required for a replacement and the eight months needed in which a bomber pilot can be turned out now, is something to remember.

Employers may seek the deferment of their necessary men with or without their consent. Here is how they go about it:

On page 3 of the selective service questionnaire (Form 40) which is sent to each registrant before he is classified is the following:

INSTRUCTIONS.—If your employer believes that you are a necessary man in a necessary occupation, it is his duty to fill out form 42A requesting your

(Continued on page 26.)

The Specialty Manufacturers Sales Co.; Vilter Manufacturing Co.; Meat Magazine.

Thomson & Taylor Division, the Warfield Co.; E. I. du Pont de Nemours & Co., Inc., Cellophane Division; Wm. J. Stange Co.; Worcester Salt Co.; The French Oil Mill Machinery Co.; Corn Products Sales Co.; Paperlynen Co.; Pure Carbonic, Inc.; Great Lakes Stamp & Mfg. Co., Inc.; **THE NATIONAL PROVISIONER**.

The Globe Co.; Westinghouse Electric & Manufacturing Co.; Dennison Manufacturing Co.; The John J. Dupp Co.; Steelcote Manufacturing Co.; Aemostat Corp. of America; Central States Paper & Bag Co., Inc.; Milprint, Inc.; Continental Electric Co.,

Inc.; H. P. Smith Paper Co.; Lehigh Safety Shoe Co., Inc.; Arkell Safety Bag Co.

Thomas Truck & Caster Co.; The Liquid Carbonic Corp.; The Cincinnati Butchers' Supply Co.; Ken-Rad Tube & Lamp Corp., Inc.; B. H. Bunn Co.; Sperti, Inc.; Dehydrated Meat and Lard; Shellmar Products Co.; Hercules Powder Co.; Exact Weight Scale Co.

U. S. Slicing Machine Co.; The Allbright-Nell Co.; Diamond Crystal Salt Co., Inc.; Oakite Products, Inc.; Carrier Corporation; The Griffith Laboratories, Inc.; Hoy Equipment Co.; The Pacific Lumber Co.; The V. D. Anderson Co.; York Ice Machinery Corp.; International Salt Co., Inc., and United Cork Companies.

Dehydration, Fat Stabilization and Gas Contamination Covered at Chemical Society Convention

A NUMBER of reports of interest to meat packers and meat industry technologists were presented at a meeting of the division of agricultural and food chemistry at the convention of the American Chemical Society, held at Buffalo, N. Y., September 7 to 11.

Discussing the "Dehydration of Meat," H. R. Kraybill, director of the department of scientific research, American Meat Institute, related that by dehydration the weight of boneless beef may be reduced to less than one-third and volume to less than one-half the original.

The most practical methods of dehydration involve a precooking process, grinding, and subsequent drying. Precooking may be done in an open steam-jacketed kettle equipped with a stirrer. Small amounts of water are added in precooking. During precooking the moisture content of beef may be reduced from about 72 per cent to about 50 to 55 per cent. If precooking is done in a pressure cooker, the juices are added back to the ground meat before drying.

Various types of air dryers, rotary drum dryers, and vacuum shelf dryers have been used to dehydrate beef successfully in the laboratory (see page 13).

Government specifications require the beef to be derived from the entire carcass of boned cattle of U. S. canner grade or better. Fat content of the finished product is limited to 30 per cent, moisture to 10 per cent in any particle, and salt to 3.5 per cent. To be satisfactory, dehydrated meat must reconstitute readily when water is added. When good quality products are made into meat loaves and other dishes, they compare favorably with similar dishes made from fresh meats.

CANNING DEVELOPMENTS

"Developments in canning technology are in rapid transition, and to a notable extent they have taken a course parallel to changes in the manufacture of containers," said E. G. Cameron, research laboratories, National Canners Association, in reviewing "Latest Developments in Canning Technology."

In guiding the course of tin conservation, laboratories in the can manufacturing and the canning industries, have been investigating substitutes for hot-dipped tinplate. Bonderized, (or pre-treated) steel and electrolytic tinplate give most promise as substitute materials and they are coming into increasing use. Information which is being developed concerning applicability of the new containers is being applied as facilities are expanded for manufacture of new materials.

New containers have been studied from the standpoint of susceptibility to external and internal corrosion. The canning industry has been advised of precautions which must be observed to keep such corrosion of containers to a minimum.

Development and use of substitute solders which are low or lacking in tin and correspondingly high in lead are of technical importance in canning. Investigations are now under way to test the lead pickup from the new solders and to test the effect of ingestion as solder pellets. The very limited exposure of solder to food in the usual cans is suggestive that from a public health standpoint the low-tin solder will be acceptable.

The industry is now embarking on studies on nutrition of canned foods, attempting to provide information most needed in the emergency period in reference to the content of the most important dietary factors.

STABILIZING FATS

"Stabilization of Fats and Fatty Foods" was the subject of a paper by H. S. Mitchell and H. C. Black, research laboratory, Swift & Company. Pointing out that much effort has been devoted to the search for anti-oxidants suitable for use in fats and fatty foods, it was stated that materials naturally occurring with food products have received the most attention since such substances are unlikely to have toxic effects. The oldest of these is lecithin as well as its fragments and related materials. Others are fractions molecularly distilled from vegetable oils and preparations derived from cereals and sugars. Wheat germ oil, which probably owes its effect to the synergistic action of phosphatides and tocopherols, has been proposed. Di- and polycarboxylic acids occurring in citrus fruits are effective in vegetable oils.

One antioxidant, not occurring with food materials, has been shown to be an effective and practical stabilizer for certain types of fats. It is gum guaiac, obtained from a tropical tree, which has been shown to be entirely innocuous physiologically. Properly incorporated, it is most valuable in the stabilization of meat food fats such as lard and oleo oils, but shows only slight activity in vegetable oils. In combination with phosphoric acid its effectiveness is improved, while citric acid does not add to its stabilizing properties. The keeping qualities of chicken fat are greatly increased by the use of a small percentage of the gum, research findings have indicated.

Gum guaiac is also finding application in the stabilization of paper pack-

aging materials for fatty foods which tend to penetrate the wrapper or carton.

COLD STORAGE

Today's cold storage holdings of food in the United States were compared with those of 20 years ago by Hermann C. Lythgoe, Massachusetts Department of Public Health.

During the last war the United States produced a surplus of pork, beef, and fish for export to Europe, which resulted in an increase in cold storage of such food. At the close of the war, exportation was curtailed, resulting in an increase in cold storage holdings of certain products. This increase was further extended by the necessary slaughter of the surplus beef and pork on the hoof.

A few years necessarily elapsed before the cold storage holding in the United States became normal. During the past three years, there has been a general upward trend in cold storage stocks in excess of the needs of this country, and it is expected that there must be a still further increase because of conditions created by the present war.

Although the total quantity of food in cold storage may seem enormous, yet it is very slight compared with the population. Not more than 10 per cent of our food suitable for cold storage is so stored. As a rule, not more than one month's supply of perishable foods is held in cold storage at any one time. Maximum per capita holdings in the United States, and for comparison in Massachusetts, are as follows:

MAXIMUM PER CAPITA HOLDINGS IN 1941		
	United States	Massachusetts
	lbs.	lbs.
Beef*	0.74	0.56
Pork*	3.07	1.94
Lamb	0.04	0.82
Poultry	1.56	2.61
Butter	1.35	1.42
Cheese	1.42	1.22
Broken eggs	1.45	1.08
Shell eggs	17.40 ¹	12.24 ¹

*Exclusive of cured meats and meats in cure.

¹Eggs.

NUTRITION AND PROCESSING

Establishment of nutritional standards that include unstable and soluble nutrients presents new problems in attaining an adequate dietary that affect the processing of foods, according to Col. Paul E. Howe, Office of the Surgeon General, U. S. Army. Procedures in processing often may result in significant modification of the original nutritive value of foods. The known nutrients particularly concerned are vitamin A or carotene, ascorbic acid, thiamine, protein and, in some cases, soluble inorganic salts. Where there is considerable destruction, the effect of processing is that the consumer must look elsewhere for those nutrients. Failure of the consumer to recognize the significance of these losses may result in malnutrition in cases where the foods form an appreciable part of well established food patterns or habits. Evidence is accumulating to show that there are considerable losses in nutrients in the preparation and service of foods in general.

Processors can profitably indicate and

demonstrate not only the nutritive value of foods as marketed but also the consequences of improper handling in preparation and service before consumption. They can, furthermore, provide constructive advice on the best ways of preparing food to conserve the maximum nutritive value. To do this it is necessary to know the changes in nutritive value from the time food reaches the processor until consumed.

FOODS AND WAR GASES

Problems connected with the protection of foods against war gases were discussed in two papers. Captain Robert Melson, Subsistence Research Laboratory, QMC, reported on effort to

package the Army's food in toxic war gas-resistant materials. Many materials of varying degrees of resistance have been tested. Proteins, regenerated cellulose, and polyvinyl alcohol have been found to give good resistance. Asphalt and waxes give considerably less protection. Chemical decontamination of gassed food stores is difficult.

S. H. Katz, Edgewood Arsenal, Md., discussed protection at length. Major contamination problems in chemical warfare arise from agents in liquid droplet form; or solids reduced to dusts, or dispersed as smokes.

Chemical warfare agents are mainly organic compounds, frequently halogenated. Sulfur, arsenic, or nitrogen char-

acterize some very potent agents. Decontaminating agents chlorinate, oxidize, hydrolyze, or otherwise react chemically with war gases so as to destroy their militarily valuable properties. But reaction products remain, and may be poisonous if eaten with foods. They would be unpalatable and certainly unwholesome. Most decontaminating agents are themselves toxic or unfit for consumption.

The problem of foodstuffs exposed to war gases thus becomes principally one of protecting the foodstuffs from contact with agents in liquid or finely divided solid form. Gases and vapors are usually transitory and thus create fewer problems of decontamination.

Many types of commercial packaging materials and packages afford effective protection. Sealed metal or glass containers give perfect protection. Bulk foodstuffs for men or animals can be protected by enclosed storage or by paulin coverings in open air. Cellophane has outstanding resistance to penetration by agents. Many synthetic resins or rubber substitutes as sheetings, or coatings on fabrics, provide means for protecting foodstuffs.

ACID DETERGENTS

"The Role of Acid Detergents in Food Sanitation" was covered by M. E. Parker, Beatrice Creamery Co. He stated that the emphasis upon sanitation in food processing imposed by regulatory agencies during recent years has focused attention upon the chemical character of detergents and cleaners.

More recently evidence of the microbiological complications attendant upon the use of alkaline cleaners has suggested that in spite of the many advances made in enhancing their detergency, an alkaline-reacting cleansed food contact surface is a condition to avoid for dependable quality control in many food sanitary problems.

Some objectionable quality defects in foods are attributed to the action of enzymes and microorganisms stimulated incidentally by an alkaline condition in cleaned equipment used in their handling. Furthermore, the thermal resistance of certain quality defective bacteria is enhanced in an alkaline reaction and also many oxidative influences are apparently similarly favored.

Major objections to the use of acids as detergents in food sanitary practices in the past have resided in their inherent corrosiveness of metal contact surfaces, their poor penetrating and peptizing properties, as well as a general lack of other cleaning characteristics. The development of effective corrosion inhibitors, the accelerated germicidal action and detergency of specific wetting agents in acid reaction, as well as other improved cleaning action of acid detergents properly compounded, suggest a new era in food sanitation is dawning. Extensive research and an ever-expanding use in practice suggest also that the eventual replacement of alkaline cleaners by acid detergents is to be expected in many food sanitary applications.

Saves Bacon and Time for Packers...and food for the war effort...



A sliced bacon operation, EXACT WEIGHT scale equipped, in the Swift & Co. plant, Chicago, Ill.

A simple, practical production line equipped with fast, accurate, trouble-free EXACT WEIGHT Scales is good business for meat packers. Illustrated here is such an operation for sliced bacon. Good arrangement, sound equipment and trained operators save bacon and time... deliver uniform packages, accurate weights and do it in volume at a profit. You get these results with time proven EXACT WEIGHT end tower packaging scales, available in several weight capacities for all meat packaging and meat canning operations. Write for full details.

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Quick Freezing Lamb in Tierra del Fuego

BY M. T. ZAROTSCHENZEFF • Technical Director, National Frosted Foods, Inc.

IT WAS three months before the war, in the summer of 1939, that the author was on a business trip to England, France, Belgium and Germany. In that period, as may be remembered, the war was anticipated at almost any moment. The problem of provisioning the future armies was on the minds of all government officials.

Quick-freezing of meats and other food products for the armed forces had been seriously considered at that time in England, France and Germany. In fact, certain tests were contemplated, and in France, beef carcasses, wrapped in Cryovac rubber bags, were actually

quick-frozen in brine spray (a modification of the "Z" process) for the army.

The author's plan for the use of boneless quick-frozen meats for the army and the civil population had been submitted to England, as may be recalled from an article published in the March, 1940, issue of *THE NATIONAL PROVISIONER*. In this article, entitled "New Plan for Wartime Meat Handling," I proposed that at least 40 per cent of the inedible part of the carcass be retained in the packing plant and diverted to other purposes and the remaining 60 per cent be transported and stored for future requirements.

It is interesting to note that when the author returned to the United States, just at the time of the declaration of war, he arranged to receive a shipment of frozen lamb carcasses from Iceland, where it was expected to experiment with the proposed method of quick-freezing of lamb cuts. Numerous tests on Iceland lamb cuts were made, which showed definite advantages and economies.

The new method of cutting lamb carcasses and preparing partly boned lamb cuts was brought to the attention of the Argentine Meat Producers Corporation, with the result that I was invited to go to Argentina for six months in order to organize the packing of quick-frozen boned lamb cuts, the author arriving in Buenos Aires on December 8, 1941.

The actual packing and quick-freezing was to be done at the meat packing plant at Rio Grande in Tierra del Fuego, at the southern tip of South America.

Tierra del Fuego, discovered by Ferdinand Magellan in 1520, is an island with rich black soil, often inclined to be peaty, having an abundant rainfall and not enough snow to do harm. It has tracts of dense woodlands intersected by grasslands. Forest country, backed by mountains, rises to a height of 6,000 feet.

Seven years ago the Argentine Meat Producers Corporation was organized. This cooperative purchased several meat plants in Argentina and among

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SEPTEMBER 12 SATURDAY

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Nuchar No. 2-A will bring
that "rendered pork fat" of his
up to a good "refined lard" color
and flavor!*

ACTIVE NUCHAR CARBON

Table I.—Comparative Data on Lamb Carcass Cutting

Description of carcass: approximately 48 lbs.)		With Bones	Without Bones	
of cut	Lbs. & oz.	Pct.	Lbs. & oz.	Pct.
Rolled shoulder	11- 3 1/2	23.2	11- 3 1/2	22.2
Lamb legs	12-10 1/2	26.1	10- 2	20.7
Saddles	5- 5	10.9	4- 3	8.6
Lamb chops	3- 5	6.8	3- 5	6.8
Lamb breast	3- 0	6.4	3- 0	6.3
Total	35- 8	73.4	31-13 1/2	65.6
Fat	2- 8	5.0	2-10	5.4
Bones	10- 0	20.6	13- 8 1/2	23.0
Trimming	- 3	0.5	- 3	0.5
Shrinkage in freezing	- 3	0.5	- 3	0.5
Total	12-14	26.6	16-18 1/2	34.4
Grand total	48- 6	100.0	48- 6	100.0

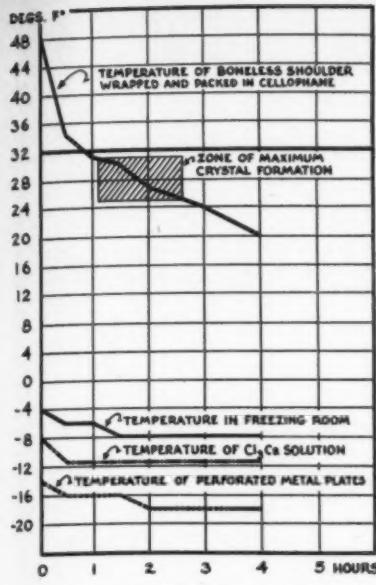


Fig. 1.—FREEZING DATA

there were two frigoríficos and lamb slaughterhouses in Rio Grande, Tierra del Fuego and in Deseado, Patagonia.

In all of Argentina, there are about 45 million head of sheep; the annual slaughter amounts to 15 million head. In Tierra del Fuego, of the total of about one million head of sheep, nearly 400,000 head are killed during the season (February, March and April).

Rather serious difficulties were encountered there in the way of obtaining the necessary construction materials, as well as suitable labor supplies. However, thanks to the able administration of the Argentine Meat Producers Corporation, headed by Dr. C. I. Gomez, president, and assisted by I. F. Fernandez, general manager, C. M. Riviero

Haedo, director, Attilio Bollo, general inspector, Eric W. Kihlberg, chief engineer, and John Goodall, general manager of the frigorífico at Rio Grande, the special plant for cutting lamb carcasses, packaging and quick-freezing by the new method, was completed successfully. It has a capacity of 60,000 lbs. daily.

Through the cutting method utilized at the plant, a considerable saving in weight is effected by the elimination of bones, fat and trimmings, the waste amounting to as much as 31.9 per cent. An accompanying table (Table I), based on a carcass weighing approximately 48 lbs., provides interesting comparisons in percentage weights of various lamb cuts in the boned and unboned state.

Besides the reduction in weight of the product shipped and the saving in transportation cost, of great importance is the fact that the resulting lamb cuts have certain merchandising advantages.

After the lamb cuts have been prepared, they are packaged in a moisture-proof diathermal surface, which was to be, in this case, either a special grade of cellophane, or, as originally contemplated, Cryovac bags.

The quick-freezing of the packaged lamb cuts was carried out in an apparatus of novel design. The apparatus that was installed in the Rio Grande plant actually embodied three distinct methods of freezing, including dry contact with perforated cold plates, and an air blast at a temperature of minus 30 to minus 40 degs. F. (Fig. I).

The original shipment of several hundred pounds of quick-frozen lamb cuts was to be sent to New York, but at the last moment the entire shipment was directed to England. Recent reports indicate that the product arrived in excellent condition, with original bloom of the packaged cuts fully retained.



EXAMINING QUICK-FROZEN CUTS IN SOUTH AMERICA

M. T. Zarotschenzoff (center), inventor of the "Z" process and author of the accompanying article, looks over various products quick frozen and packed by the "Z" method with a group of experts at the frigorífico of La Negra Sancinena, Buenos Aires.

a pen — an envelope — and a 3c stamp

Yes, sir, it's just as easy as that to get full information from Gentry about Chili Con Carne concentrated in Bricks or Sausage Casings.

We've put a good many years into making quality Chili, Onion and Garlic Powders, and you are welcome to take advantage of all we have learned about meat products made with them.

Folks everywhere like good Chili and if you are not merchandising Chili Specialties, now is a good time to start.

If you are making them, perhaps you could do it better with Gentry Seasonings.

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Seasonings and Chili Concentrate
formula.

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BUYER _____

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CITY _____

Up and down the MEAT TRAIL

Personalities and Events Of the Week

Fred P. Slivon has been elected comptroller and secretary of Libby, McNeill & Libby, the board of directors announces. Mr. Slivon, who is 39, joined the Libby organization in 1929 and has served as office manager and assistant secretary and assistant comptroller.

W. A. Denissen of the hotel and restaurant department of Swift & Company, Chicago, has been touring the eastern provinces of Canada for the Dominion Department of Agriculture. Mr. Denissen staged meat cutting demonstrations to popularize cheaper cuts of meat with Dominion housewives. Special attention was paid to lamb.

Matchbooks are carrying the matchless slogan "You Can't Match the Flavor of Carstens" in the promotion of ham and meat for the Carstens Packing Co., Seattle, Wash. The match-book advertising is attracting much attention and many collectors are mounting books on the lower rim of their auto windshields.

Edward E. Schams, 56, associated for the past 33 years with his brother John in the operation of the Schams Brothers Packing Co., La Crosse, Wis., died September 2 after an illness of six weeks. Mr. Schams' father was a pioneer in the meat packing business in the La Crosse area.

Officials of John Morrell & Co. have announced that they will soon open a training course designed to fit company employees for supervisory positions. Interested employees have been asked to make application for the course. Successful applicants will be assigned to the production engineering department, where they will receive practical training in many phases of the business.

Richard Palm, hog grader for Wilson & Co., Chicago, spent a "wartime vacation" in the back yard of his home at Plainfield, Ill. It may be explained that his back yard is an attractive park, complete with skating pavilion, a river, horseshoe courts and cottages.

The city council of Green Bay, Wis., has amended the zoning law to prohibit the operation of hide storage warehouses and packing plants in industrial districts of the city.

K. C. Parish, Swift & Company plant sales manager at Sioux City, Ia., for nine years, who is entering war work, was honored by salesmen and other plant and office associates at a dinner at the Mayfair hotel. He received a gift of luggage. **D. D. Dedrick**, Swift salesman at Sioux Falls, S. D., and president of the International Toastmasters club,



VETERAN WILSON EMPLOYEE LEAVES FOR NEW POST

Thomas E. Wilson, chairman of the board of Wilson & Co., presents a gold watch and chain to **W. W. Bowers** (left) who is leaving Wilson after 33 years of service to accept the position of general manager of the Port City Packing Co., Houston, Tex. Mr. Bowers held many positions in the Wilson operating department and for the past few years has been in the general superintendent's office. **Edward F. Wilson**, company president, stands next to Mr. Bowers in the photograph.

was toastmaster for a program of informal talks.

The Spath Brothers wholesale meat business in Utica, N. Y., established more than 50 years ago, has been sold to **Louis Scoones** of Deansboro, N. Y. The new owner will specialize in bone-

less beef cuts and hamburger and plans to manufacture frankfurters, sausage, smoked hams and bacon.

It sometimes gets hot in Kansas City—so hot that an automatic sprinkler system can be turned on without a fire. Such was the experience in the Kansas City, Kan., smokehouse of Armour and Company. Little damage was done by the water, according to firemen who answered the alarm set off by the sprinkler system.

William H. Range, 64, for the past 15 years construction foreman of the Lincoln Packing Co., Lincoln, Neb., died September 1.

Two beefless days a week are in store for Australian civilians so that American soldiers "down under" can be supplied. However, a plentiful supply of lamb and mutton is available, so they need not become "meatless days."

Jewish war workers are permitted time off to celebrate religious holidays September 12, 13 and 21, according to a statement by **Donald M. Nelson** of the WPA.

Robert Neumann, 17-year old son of **Waldemar J. Neumann**, secretary of Stahl-Meyer, Inc., Brooklyn, N. Y., skippered his craft *Typhoon* to third place in the annual Light House Race.

Earle F. McKay, district manager, Cudahy Packing Co., New York, has returned to work following a vacation spent with his family at Lake Mohawk.

At the end of August, Allentown, Pa., and the neighboring towns in Lehigh

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county had turned in approximately 12,000 lbs. of waste kitchen fats in the national salvage drive. The local committee plans to stimulate the effort this month by offering cases of soap to the two housewives in the county turning in the largest accumulations of fats.

At the 1942 tournament of the Maritime Senior Golf Association, held at Digby, J. A. Ford of Moncton, N. B., general manager of Swift Canadian Co. for the maritime provinces and Newfoundland, finished in first place in Class E, with handicaps of 31-34.

Edward A. O'Neal, president of the American Farm Bureau Federation, recently told 125 members of the second annual farm bureau training school at the Barbizon-Plaza hotel, New York, that federal interference in the form

past ten years, died at his home in Chicago on September 10. Mr. Rosenfeld spent 25 years with Beckstein & Co. before joining S. Oppenheimer & Co.

Baldwin Smith, son of Richard C. Smith, president of the John E. Smith's Sons Co., Buffalo, N. Y., has received his commission as a lieutenant in the Navy and expects to be called for active service in the next two or three weeks. He is secretary-treasurer of the firm.

Herb Wright, cashier at the North Portland plant of Swift & Company, retired recently after completing 26 years of service with the company.

Carter Abrahamson, sales representative for the Joliet, Ill., branch of Armour and Company, won fourth place in the Joliet golf derby a short time ago. A former professional golfer, Mr. Abrahamson

the National Live Stock and Meat Board. "The people of the United States," said Mr. Olmstead, "are paying for the best food the Army has ever eaten, and it is our duty to see that both the taxpayers and the Army get value received."

"We have not slaughtered a hog since June," declared H. A. Mady, president and general manager of the Carstens Packing Co., Tacoma, Wash., who presided at a recent meeting of meat packers and OPA officials of the Puget Sound area. Packers who continue to buy hogs, he said, are losing \$2 to \$3 per head.

Second anniversary of the establishment of the Jonesboro (Ark.) stockyards was observed recently, with farmers from throughout the northeastern part of the state attending an all-day celebration. Clarence Johnson, manager, took an active part in the event.

July marked the twenty-eighth anniversary of J. Shapiro & Sons, Augusta, Ga. The company is planning to build a \$20,000 meat processing plant, beginning about September 1. J. A. Waltz, vice president and director of sales, announces the appointment of P. R. Collins as assistant director of sales.

C. H. A. MacFarlane, St. John, B. C., present owner-manager of Dean's Sausages of that city, has been directly connected with the business more than 56 years. Several years ago he acquired the firm from William and Andrew Dean, grandsons of the founder.

Richard Trump, son of J. Richard Trump, manager for the Rath Packing Co. at Pittsburgh, Pa., has enlisted with the Navy Air Cadets, subject to immediate call. Richard won letters in football, basketball and track, while attending Muskingum College.

Nathan B. Swift, who has been manager of the Swift & Company plant at Watertown, S. D., since December, 1940, has been transferred to the company plant at North Portland, Ore., where he will be manager. While at Watertown, Mr. Swift was active in civic affairs as a member of the chamber of commerce, Rotary club and the Watertown country club.

War savings bonds with a total value of \$13,500 have been purchased by the 176 permanent employees of Swift & Company at Watertown, S. D.

Shipping Official Dies

David O. Ouellet, 64, president and general manager of the American Refrigerator Transit Co., died on August 27 in a hospital at Tomahawk, Wis., of complications following a recent attack of pneumonia. He had gone from his St. Louis home to Minocqua, Wis., to recuperate from his illness. Mr. Ouellet, a native of Canada, was widely known in railroad and shipping circles. During the past ten years, he had been chief executive and operating officer of the refrigerator car line operated jointly by the Missouri Pacific Lines and the Wabash Railway.



RATH EARNS MINUTE MAN FLAG

J. W. Rath, left, president of Rath Packing Co., holds one corner of the Minute Man flag recently awarded the Waterloo, Ia., concern. Arthur Frost, at right of flag, accepted it on behalf of Rath employees. The war bond sales campaign at the Iowa packing plant was highlighted by the presence of movie and radio comedians Bud Abbott and Lou Costello, whose appearance was climaxed by the purchase of \$25,000 in bonds by the Rath Employees Credit Union.

of price ceilings over hogs and other livestock may cause a serious meat shortage in the nation. Such a ceiling, he said, would not only jeopardize the quality of livestock but would also curtail the quantity produced.

The difficulty of obtaining adequate meat supplies for state institutions in Oklahoma has become so pronounced, according to W. M. Bell, chairman of the board of affairs, that two milk cows were slaughtered a short time ago to provide beef for inmates of the girls' training school at Tecumseh.

The Kern Valley Packing Co., operated at Bakersfield, Cal., by Oscar Rudnick, has been certified for federal inspection by the BAI. The plant serves a number of air schools and army camps.

H. A. Davis, Levy Packing Co., N. Augusta, S. C., is serving as chairman of the city's scrap collection committee.

Louis K. Rosenfeld, 63, a representative of S. Oppenheimer & Co. for the

hamson took top honors in both the 1939 and 1940 golf contests staged by a local newspaper.

In a message to directors of John Morrell & Co., A. Claude Morrell, director of the organization's English subsidiary, invited all Morrell men to visit the Liverpool or London offices "if the fortunes of war carry them to those points." Mr. Morrell's offer was extended when he learned that 623 employees of the company (now more than 1,000) were in the armed services of the U. S. The Bradford, England, market where George Morrell founded the business in 1827 has been demolished by Nazi bombs.

C. F. Smyth, district superintendent, Swift & Company, Detroit, Mich., has been transferred to New York to assume similar duties here.

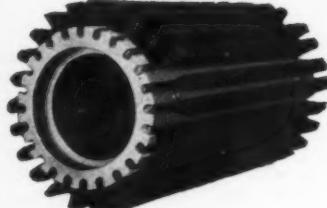
Army cooks at Paine field, air base at Everett, Wash., recently were given a demonstration of meat handling methods by Vern Olmstead, meat expert of

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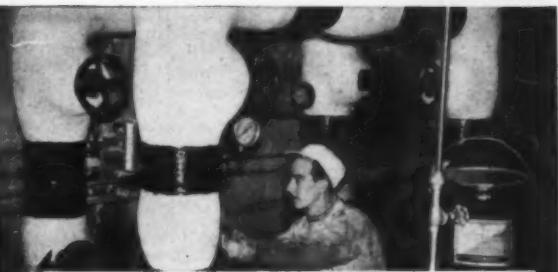
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THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

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Swift Dehydration Data

(Continued from page 13.)

air, and then the tin is hermetically sealed. This cutting off of air and light has so far been sufficient to guard against any chemical change, and the product remains wholesome for an indefinite period, it is stated.

Fat stabilization in dehydration of pork is not so simple. The amount of the fat, as well as physical structure of the meat, which does not permit reabsorption of the liquor during the cooking process, makes several extra stages necessary in processing.

It is not practicable to reduce the trimmable fat in the pork that is to be precooked to less than 20 per cent. This percentage would result in considerably more fat than could be controlled in the finished product. Hence, reduction must take place in processing; the excess must be removed in precooking.

The precooking, from 1½ to 2 hours, yields a mixture of cooked meat, the natural liquor, and fat. All the contents of the kettle are run through a press which squeezes out the liquor and the fat. The latter two, in combination, are put in a container and the fat is skimmed off, just as it is done in the making of lard.

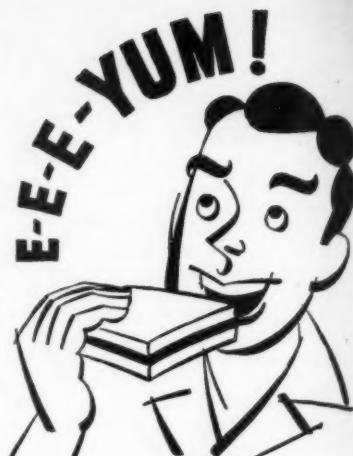
This stage leaves the liquor in a very dilute form, from which most of the water is then evaporated until the residue is about the consistency of a thick gravy.

The pork from which the liquor and fat were removed is ground as in the dehydration of beef, and then fed into the rotary dryer. It emerges dried down to about a 5 per cent moisture content and is thereupon mixed with the concentrated liquor which has meanwhile been obtained, and part of the fat. The resultant product, dehydrated pork as processed according to the Swift & Company method, has a 40 per cent fat content and 10 per cent moisture.

"It seems likely, however," Swift technologists declare, "that because of the higher percentage of fat in the pork, compared with dehydrated beef, there may be a decided advantage in using an antioxidant in the former."

Gum guaiac would then be the likely choice of the Swift laboratories. This substance was discovered by two Swift chemists to be an ideal antioxidant for lard. Tests of gum guaiac, mixed in minute amounts with the precooking meat, demonstrate its effectiveness in keeping for weeks dehydrated pork that has been left open at room temperature and higher, as well as dehydrated pork vacuum drawn and sealed in tin containers. No other antioxidant tested has given equally satisfactory results, the Swift scientists report.

Maybe you won't have to sleep in a park, but there aren't going to be as many hotel rooms available at packers' convention time as there were last year. Make your reservation early!

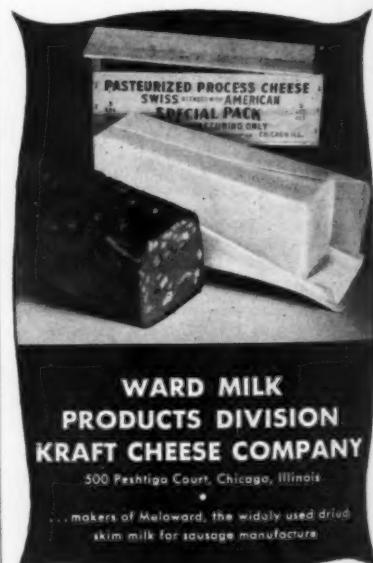


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So tasty! So "different"! Delicious meat loaf topped off with just the right cheese flavor! Yes, cheese-meat-loaf is fast becoming a national favorite.

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Recent WPB and OPA Orders Affecting the Meat Industry



THROUGH issuance of Order M-220 on September 7, the War Production Board instructed large meat packers to make no further deliveries of sheep intestines until all purchase orders for the purpose of manufacturing surgical sutures were filled. The order, applying only to packers who slaughtered more than 100,000 head of sheep in the year prior to its issuance, requires those desiring to purchase sheep intestines for surgical gut production to make a certification to that effect to the packer. As defined by the order, sheep intestines include only those of sheep slaughtered east of the Rocky Mountains. Pointing out that present stocks of finished sutures (surgical gut) are low, the WPB stated that Order M-220 would make available the entire sheep intestines for manufacture of sutures, whereas under present industry practice only the first nine yards are used for that purpose. "It is expected," said WPB, "that substitutes will be developed for all of the uses eliminated by the order."

In recent days, the War Production Board, Office of Price Administration and other emergency war agencies have issued the following orders and statements affecting the meat packing and sausage manufacturing industry:

SUGAR.—Additional sugar allotments for industrial users in areas where the population has substantially increased have been authorized by OPA in Amendment No. 10 to Rationing Order No. 3. On the basis of the population increases, industrial users of sugar who made deliveries of their products to more than 200 specified counties in 1941 will be able to obtain increases in their sugar allotments for these counties ranging from 10 to 110 per cent. Increases are based on comparisons of 1940 census figures with population data obtained in the May 4 to 7 sugar registration.

BRISTLES.—In an amendment to Section 1024.1 (General Preference Order M-51), WPB defined bristles as "pigs' or hogs' bristles of the lengths of two inches and longer, whether new or reclaimed and whether imported or not." Paragraph (h) of the order was amended to read, in part, as follows: "No person shall use any bristles in the manufacture of any product unless such person shall use in the manufacture of such product a bristle mixture containing not less than 45 per cent of material other than pigs' or hogs' bristles of any length whatever: provided, however, that nothing in this paragraph shall apply to any product purchased by or for the account of the United States Army, Navy, Maritime Commission or War Shipping Administration. . . ."

FOREIGN UNSHORN LAMB SKINS.—Restrictions on foreign unshorn lamb skins were removed from

Conservation Order M-94 in Amendment No. 1, issued by the WPB. All wool skins under two inches in wool length were reserved for the Army Air Forces on July 30; some foreign unshorn skins are small and unsuited for flying suits. The new order releases such skins for civilian use by reclassifying them from shearlings, which are restricted, to wool skins, which are not.

SHOES.—The WPB on September 9 decreed that American leather footwear next spring will be held to six colors and a limited number of styles. The board prohibited the manufacture of two-color shoes and limited colors to black, white, turf tan, Army russet, town brown and blue. No limit was placed on production of shoes for civilian needs.

PRODUCT STANDARDS.—OPA has announced creation of a standards division which will provide OPA operating divisions with the technical assistance required to develop specific standards for inclusion in all OPA regulations wherein quality of product is a factor, including foodstuffs. It will not confine its activities to price regulations alone, but will also develop standards for rationed commodities, making fullest use of work being done by the Department of Agriculture and other government agencies. Initially, Dexter M. Keezer, deputy administrator in charge of general services, will act as director of the division, with Willis S. MacLeod designated as chief of its technical operations.

TINPLATE QUOTAS.—The phrase "seasonal base period" used in connection with tinplate quotas established by Order M-81 refers to a 12-months' period beginning in one calendar year and ending in the next, the WPB pointed out in an interpretation of Order M-81, as amended June 27. Canners packing products for which there is a seasonal base are entitled to a quota for the 1942-43 packing season, in addition to the quota which was used during the 1941-42 season. The 1940-41 pack remains as the seasonal base period.

KANZLER TO NEW WPB POST

Donald M. Nelson, chairman of the War Production Board, has announced the appointment of Ernest Kanzler as director general for operations. Mr. Kanzler succeeds Amory Houghton, who has resigned as of September 15 to return to his position as chairman of the board of the Corning Glass Works. Mr. Kanzler, who has been serving as deputy chairman on program progress, will have supervision in his new post over all operations of the WPB carried out through industry branches and materials branches.



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Out-flying, out-fighting and out-bombing anything it meets in the air—on any front, the Flying Fortress has a reputation of proven superiority. It is a masterpiece of skillful engineering born of wide research and countless experiments. To such war equipment Americans pay thankful and admiring tribute.

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Layne-Western Company	Kansas City, Mo.
Layne-Western Co. of Minn.	Minneapolis, Minn.
International Water Supply, Ltd.	London, Ont.

Hershey on the Draft

(Continued from page 14)

deferment. You may also attach to this page any further statement by yourself which you think the local board should consider in determining your classification. Such statement will then become a part of the questionnaire.

This is on all the questionnaires distributed during the past six months. The fact that the selective service system now specifically mentions the filing of Form 42A as the manufacturers' duty is a clear indication of the selective service system view on the responsibility of each employer in this matter of occupational deferment.

The employer can secure Form 42A at the local board and the local board will consider the employer's request when the form is properly filled out and signed. If such request should be denied because the man, after consideration of the claims offered for him, is not considered to be indispensable to the company's operation, and is needed more in the armed service, the local board will advise the employer of its refusal of such an occupational deferment. The local board does this by sending to the employer, at the same time it notified the registrant of his classification, a Form 59.

There are ten days after Form 59 is mailed by the local board to the employer during which the employer can appeal the registrant's case. The reg-

istrant will not be ordered to report for induction during this ten-day period. In order to take an appeal, the employer simply has to sign his name to Form 59 which he has received, and return it to the local board; or in case the Form 59 is not received from the local board, any written request will have full value to make such an appeal effective. When Form 59 is returned by the employer, the appeal procedure becomes automatic.

All necessary forms are available at the local board in the employer's immediate vicinity or at the office of the state director of selective service. If the local board and the appeal board deny the appeal for the occupational deferment of a key man, the employer may then bring the matter to the attention of the state director at the state selective service headquarters, with the request that the case be reopened or appealed by him to the President.

A double duty rests upon the employer. He should personally know what his manpower situation is. He should not leave the job to a minor employee to decide who is necessary. The employer who delegates the task of filing a request for deferment to a clerk; the executive who does not make a complete inventory of his whole plant today, is negligent. Likewise, the employer who files requests for deferment of men who can be replaced by women, or others, is keeping reinforcements out of an Army which is battling for us all. The

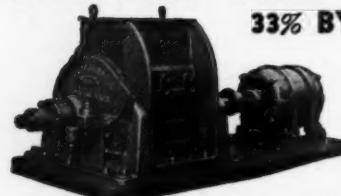
employer engaged in essential war production who has been required greatly to expand his plant and who then fails to request deferment for his key men is also negligent.

A good rule to follow: Don't ask deferments for any men who can be replaced by training another individual not likely to be eligible soon for service in the armed forces. Make an inventory, request deferment for any man whose immediate going into the armed services would retard production of vital war material or other services essential to the war effort, or who is needed to maintain national health, safety and interest. Only when an employee is working in a critical occupation within an essential industry should a Form 42A be filed for his temporary occupational deferment.

Yes, an inventory within a man's own plant is called for; also an appraisal and analysis of the manpower in the community. There is many a man over 45, or a man physically handicapped, or a woman who can do that job that the 23-year-old boy is doing who took a 12-weeks course at a learn-quick school.

There are not more than 60 million people in this country who are capable of effective productive effort. These men and women represent our total manpower available to win the war. They must do everything that must be done in a total war; maintain transportation, communications and utility systems, maintain public services, grow

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food for ourselves and our allies, mine the metals and produce the raw materials, fabricate and produce the amount of consumers goods necessary to maintain even a restricted national life and the supplies, weapons and munitions of war; also, most of all, they must provide the men who land on strange shores in far places, the men who carry the fight to the enemy on a multitude of far-flung frontiers.

The rest of the population, who mine raw materials and produce the weapons with which these men fight, must be a self-disciplined team working in unity. The individual personal convenience, comfort or pleasure, or the convenience and ordinary leisurely replacement programs of the employer, will have to be given progressively less consideration as the war gets tougher and the casualty lists grow.

When we hear of the big armies we are going to raise, we must all remember that it takes at least five men or women to produce what they eat, use, fight with, and wear. With less than 60 million available in this country, those figures are worth deep consideration.

BUY—BUY—BUY—BUY—BUY

Invest in Victory! Buy United States War Bonds and Stamps.

Ceiling Developments

(Continued from page 11.)

shelved for an indefinite period, or at least until the new ceilings on packer-slaughtered products have been firmly established.

Indications that the Office of Price Administration intends to adopt a more militant attitude in enforcing its price regulations were reported in several quarters during the past week.

Speaking at a luncheon of the Research Institute of America and the Sales Executive club of New York on September 8, Leon Henderson, OPA administrator, warned that "ignorance" could no longer be considered an excuse for price control evasions and promised to punish violators.

"Every willful violator of price regulations, every landlord who seeks to evade rent control, every trader in black markets of goods under rationing or under limitation challenges the war effort," Mr. Henderson declared. "To the limit of our ability, we in the Office of Price Administration will meet that challenge. We propose to enforce price regulations wherever it is necessary and to enforce them to the hilt."

Meanwhile, four more meat packing firms were enjoined on September 9 at Milwaukee, bringing to 14 the total number cited there for alleged violation of OPA regulations. All the Milwaukee defendants were charged with selling

above ceiling quotations and six were accused of "upgrading" beef and veal in violation of Department of Agriculture standards.

Meat shortages continued to be reported in various sections of the country. At Memphis, Tenn., George Abraham, Abraham Bros. Packing Co., told press representatives there was plenty of beef available in the city, but that a dearth of choice cuts existed because of heavy purchases by the Army and FSCC.

In Pennsylvania and Texas, city, county and state institutions reported difficulty in contracting for future meat requirements, with packers disinclined to bid on contracts because of uncertainty over the situation in regard to supplies.

Secretary of Agriculture Claude R. Wickard, in a radio address, told consumers that a period of about four months is required to inaugurate a meat rationing program. He urged them to adopt voluntary rationing in the interim based on a consumption of about 2½ lbs. of meat per capita per week, in line with the goal set recently by the Food Requirements Committee, of which he is chairman.

"In addition to the rationed meats," stated the Secretary, "there will be more poultry, more cheese and more beans. We have enough of the protein foods to give American consumers top-notch diets."

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Our 50 years experience produces cold storage doors which efficiently protect the contents of your refrigerated rooms.

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You can't buy
EXPERIENCE,
but JAMISON
builds it into
EVERY
DOOR



A typical example of how Jamison creates doors to meet all needs.

The Stange Chef says:
PREPARE NOW FOR
THE PROFITABLE

PORK SAUSAGE SEASON!

Build up a healthy demand for your Pork Sausage during the coming fall and winter months by adding the right flavor-touch to your product. The Stange Chef is anxious to tell you how to get the most out of your seasoning quota as imposed by Conservation Order No. 127. Consult him today!



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Full Text of OPA Order Placing Packers Under Licensing Control

THE full text of OPA Supplementary Order No. 14, which places all packers, wholesalers and custom slaughterers under license, effective September 8, is reproduced directly below. A news flash covering the issuance of the order and its implications was published in last week's issue (THE NATIONAL PROVISIONER, September 5, page 25). The order was issued on September 3:

Section 1305.14 Provisions licensing sellers of meat and meat products—(a) License required. Effective September 8, 1942, a license as a condition of selling is hereby required of every seller now or hereafter selling any meat, meat product or service for which maximum prices are established by Price Regulations Nos. 148, 156, 169 or Temporary Maximum Price Regulation No. 20, as now or hereafter amended or supplemented, or by any price regulation now or hereafter issued, amended or supplemented by the Office of Price Administration making applicable by reference the provisions of this Supplementary Order No. 14.

(b) License granted. Every seller now or hereafter selling any meat, meat products or services for which maximum prices are established by Price Regulations Nos. 148, 156, 169 or Temporary Maximum Price Regulation No. 20, as now or hereafter amended or supplemented, or by any price regulation now or hereafter issued, amended or supplemented by the Office of Price Administration making applicable by reference the provisions of this Supplementary Order No. 14, is hereby granted a license as a condition of selling such meat, meat products, or services. The provisions of every price regulation of the Office of Price Administration to which this order now is or may hereafter become applicable shall be deemed to be incorporated in the license hereby granted, and any violation of any provision so incorporated shall be a violation of the provisions of said license. The license granted by this order shall become effective September 8, 1942, or when any person becomes subject to the provisions of this order, and shall, unless suspended as provided in the act, continue in force so long as and to the extent that any such regulation or any applicable part, amendment or supplement remains in effect.

(c) Exclusions. This order shall not apply to sales at retail.

(d) Licensing section of General Maximum Price Regulation superseded. This Supplementary Order No. 14 supersedes the provisions of Section 1499.16 of the General Maximum Price Regulation insofar as said Section 1499.16 may be applicable to sales for which a license is required by this order: *Provided*, that the licensing provisions of the General Maximum Price Regulation shall continue to apply to sales at retail.

(e) Registration of licensees. Every seller hereby licensed may be required to register with the Office of Price Administration at such time and in such manner as the administrator may hereafter by regulation prescribe.

(f) License not transferable. The license hereby granted is not transferable.

(g) Suspension of license. Licensees violating any of the provisions of this order or of the license hereby granted, or violating any of the provisions of the price regulations specified in paragraph (b) hereof, or violating the provisions of any applicable regulation, order or requirements under Section 202 (b) of the act, are subject to the license suspension proceedings provided in the act: *Provided*, however, that no proceedings for the suspension of a license, and no suspension, shall confer any immunity from any other provision of the act.

(h) Definitions. When used in this Supplementary Order No. 14, the term:

(1) "Seller" means any individual, corporation, partnership, car route, packer's branch house, or any other or-

ganized group of persons or legal successor or representative of any of the foregoing who sells, slaughters for another, supplies, disposes, barter, exchanges, transfers or delivers, or contracts or offers to do any of the foregoing. Where a person makes sales from more than one place of business, each separate place of business of such person shall be deemed to be a separate seller, except that all places of business owned or controlled by the same person, and selling in the same market area shall be regarded as a single seller. Each shipping point from which a car route or car routes originate shall be deemed a separate seller.

(2) "Sales at retail" means sales to the ultimate consumer; *Provided*, that no wholesaler, processor, packer, slaughterer, branch house, purchaser for resale, car route or commercial user, shall be deemed to be an ultimate consumer, except that a sale to a purveyor of meals, by a person regularly and generally engaged in selling at retail, made on usual retail terms, shall be regarded as a sale at retail.

(3) "Market area" means any municipality or group of municipalities each of which has a common boundary with another: *Provided*, that such market area shall in no event extend in any direction farther than 50 miles from the seller's shipping point.

(4) "Act" means the Emergency Price Control Act of 1942.

(5) "Price regulation" means a schedule effective in accordance with the provisions of section 206 of the Emergency Price Control Act of 1942, a maximum price regulation or temporary maximum price regulation issued by the Office of Price Administration, or any order issued pursuant to any such regulation or schedule.

(i) Effective date of Supplementary Order No. 14. This Supplementary Order No. 14 (Section 1305.18) shall become effective September 8, 1942.

37th CONVENTION Number

COMPLETE official report of the 37th annual convention of the American Meat Institute, including proceedings, description of exhibits and other events — fully illustrated — will appear in the Official Packers' Convention Number of THE NATIONAL PROVISIONER following the convention.

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7 New Regional Offices Organized by AMA

The Agricultural Marketing Administration last week set up seven regional offices to administer its field activities, which Roy F. Hendrickson, administrator, said had been increased because of wartime responsibilities.

Offices will be in New York City for the Northeast; Atlanta for the South; Chicago for the Great Lakes; Des Moines, Ia., for the Middle West; Dallas for the Southwest; Denver for the Rocky Mountains and San Francisco for the Pacific Coast.

Regional administrators who will be in charge of the seven offices were announced and, effective Sept. 15, the field functions of the distribution branch, part of the field activities of the purchasing branch and certain other functions will be assigned to the regional headquarters.

MARKET SUMMARY

Hogs and Pork

HOGS

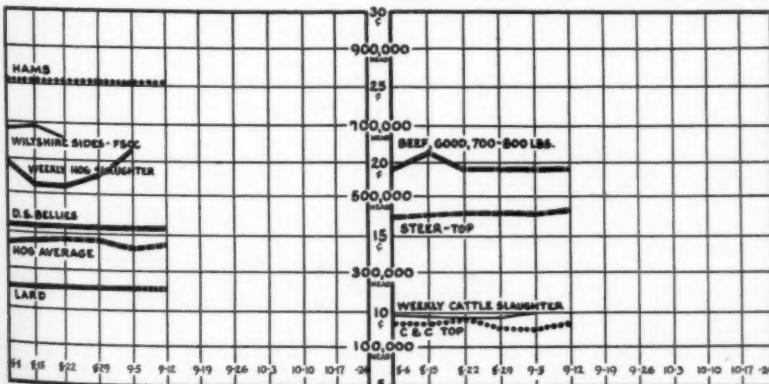
Chicago hog market this week: Prices steady to 15¢ lower. Heavies least changed.

	Thurs.	Week ago
Chicago, top	\$14.60	\$14.70
4 day avg.	14.20	14.10
Kan. City, top	14.10	14.30
Omaha, top	14.00	14.35
St. Louis, top	14.40	14.65
Corn Belt, top	14.00	14.25
Buffalo, top	15.10	14.90
Pittsburgh, top	14.75	14.90
Receipts—20 markets		
4 days	308,000	388,000
Slaughter—		
27 points*	632,904	564,584
Cut-out	180-	220-
results	220 lb.	240 lb.
This week	—.88	—1.08
Last week	—.92	—1.08

PORK

Chicago carlot pork:	
Green hams,	
all wts. 24% @ 25%	24% @ 25%
Loins, all wts. 23 @ 28%	23 @ 28%
Bellies, all wts. 15% @ 16	15% @ 16
Picnics,	
all wts. 23 1/2 @ 23%	23 1/2 @ 23%
Reg. trim'ngs. 22 1/2 @ 24	22 1/2 @ 24
New York:	
Loins, all wts. 24 @ 34	24 @ 34
Butts, all wts. 29 @ 34	29 @ 34
Boston:	
Loins, all wts. 26 @ 31	26 @ 31
Philadelphia:	
Loins, all wts. 26 @ 30	26 @ 30
Lard—Cash	12.90b
Loose	11.90b
Leaf	12.40n

*Week ended September 5.



Cattle and Beef

CATTLE

Chicago cattle market this week: Steers and yearlings 25 to 40¢ higher. Medium grades up most. Cows and bulls fully 15 to 25¢ higher.

	Thurs.	Week ago
Chicago steer, top	\$16.40	\$16.35
4 day avg.	14.65	14.50
Kan. City, top	15.00	15.00
Omaha, top	15.50	14.75
St. Louis, top	15.00	15.00
St. Joseph, top	15.10	14.50
Bologna bull, top	12.00	11.85
Cutter cow, top	9.00	8.50
Canner cow, top	7.75	7.50

BEEF

Steer carcass, good	
700-800 lbs.	
Chicago	\$19.00 @ 20.50
Boston	20.00 @ 22.00
Phila.	20.00 @ 23.50
New York	20.00 @ 24.00
Dr. canners, Northern	
350 lbs. up	.14 @ 14 1/4
Cutters,	
400 @ 450 lbs.	.15 @ 15 1/4
Cutters,	
450 lbs. up	.15 1/4
Bologna bulls,	
600 lbs. up	.15 1/4

*Week ended September 5.

Chicago prices used in compilations unless otherwise specified.

AUGUST SLAUGHTER

Cattle	1,102,738
Hogs	3,223,059
Sheep	1,839,787

DETAILED INFORMATION INDEX

Hog Cut-Out	30	Tallow & Greases	34
Carlot Provisions	30	Vegetable Oils	35
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L.C.L. Prices	32	Livestock	38

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market	quiet.	
Native cows	.15 1/2	.15 1/2
Kipskins	.20	.20
Calfskins	.25 1/4	.25 1/4
Shearlings	2.15	2.15

TALLOW, GREASES, ETC.

New York tallow steady.	
Extra	8.62 1/2

Chicago tallow firm.

Prime

Chicago greases steady.

A-White

New York greases steady.

A-White

Chicago by-products:

Cracklings

Tankage, unit pro.

Blood

Digester tankage

60%

Cottonseed oil,

Valley

12 1/2%

12 1/2%

BUSINESS INDICATORS

Wholesale Prices (1926=100)

	Aug. 29	Aug. 30
All commodities	98.9	90.6
Food	100.7	88.2

Employment (1923-25=100)

	July	July
July	1942	1941
Meat packing	150.7	123.1

PRICES, KILL AND FSCC BUYING

SEPT. 1 - SEPT. 11

MIL. LBS.

110

100

90

80

70

60

50

40

30

20

10

0

CANNED PORK LARD FRESH PORK

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Sept. 10, 1942

REGULAR HAMS

	Green	†S.P.
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
10-16 range	24%	...

BOILING HAMS

	Green	†S.P.
16-18	24	25
18-20	23 1/2 @ 24	24%
20-22	23 1/2 @ 24	24%
16-20 range	23 1/2 @ 24	24%
16-22 range	23 1/2 @ 24	...

SKINNED HAMS

	Fr. & Fr. Frzn.	†S.P.
10-12	28	28 1/2
12-14	27	27 1/2
14-16	26 @ 28 1/2	26 1/2
16-18	26 @ 28 1/2	28 1/2
18-20	25 1/2 @ 28	26
20-22	25 1/2 @ 28	26
22-24	25 1/2 @ 28	25 1/2
24-26	25 1/2 @ 28	25 1/2
25-30	25 1/2 @ 28	25 1/2
25/up, 2's inc.	25 1/2 @ 28	25 1/2

PICNICS

	Green	†S.P.
4-6	23 1/2	24 1/2
6-8	23 1/2 @ 24	23 1/2 @ 24
8-10	23 1/2 @ 24	23 1/2 @ 24
10-12	23 1/2 @ 24	23 1/2 @ 24
12-14	23 1/2 @ 24	23 1/2 @ 24
8/up, 2's inc.	23 1/2 @ 24	...

Short shank, 1/2 over.

BELLIES

	(Square Cut Seedless)	Green	†D.C.
6-8	19%	20%	20 1/2
8-10	19%	20%	20 1/2
10-12	19 @ 19 1/2	20	20
12-14	17 1/2	18 1/2	18 1/2
14-16	17 1/2	18 1/2	18 1/2
16-18	17 1/2	18 1/2	18 1/2

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES

		16 1/2
18-20		15 1/2 @ 16

D. S. BELLIES

	Clear	Rib
16-18	16n	...
18-20	16	...
20-25	16	15 1/2
25-30	15 1/2 @ 16	15 1/2
30-35	15 1/2 @ 16	15 1/2
35-40	15 1/2 @ 16	15 1/2
40-50	15 1/2	15 1/2

D. S. FAT BACKS

		11 1/2
6-8		11 1/2
8-10		11 1/2
10-12		11 1/2
12-14		12
14-16		12 1/2
16-18		12%
18-20		12%
20-25		12%

OTHER D. S. MEATS

	6-8	12n
Regular plates	4-6	10 @ 10 1/2
Clear plates	4-6	10 @ 10 1/2
D. S. jowl butts		10 1/2 @ 11
S. P. jowls		10 1/2 @ 11
Green square jowls		11 1/2 @ 12 1/2
Green rough jowls		10 @ 12
Green skin'd jowl L.C.L.		13 @ 14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Sept. 5	12.90b	11.90b	12.40n
Monday, Sept. 7	Holiday		
Tuesday, Sept. 8	12.90b	11.90b	12.40n
Wednesday, Sept. 9	12.90b	11.90b	12.40n
Thursday, Sept. 10	12.90b	11.90b	12.40n
Friday, Sept. 11	12.90b	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago	13%
Kettle rend., tierces, f.o.b. Chgo.	14%
Leaf, kettle rend., tierces, f.o.b. Chgo.	14%
Neutral, tierces, f.o.b. Chicago	13%
Shortening, tierces, c.a.f.	16 1/2%

FUTURE PRICES

SATURDAY, SEPT. 5, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

No sales.
Open interest: Sept. 4; Oct. 4; Dec. 15; total, 23 lots.

MONDAY, SEPTEMBER 7, 1942

Holiday.

TUESDAY, SEPTEMBER 8, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

No sales.
Open interest: Sept. 4; Oct. 4; Dec. 15; total, 23 lots.

WEDNESDAY, SEPTEMBER 9, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

Sales: Oct. 1.
Open interest: Sept. 4; Oct. 4; Dec. 15; total, 23 lots.

THURSDAY, SEPTEMBER 10, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

Sales: Oct. 1.
Open interest: Sept. 4; Oct. 4; Dec. 15; total, 23 lots.

FRIDAY, SEPTEMBER 11, 1942

LARD:	Open	High	Low	Close
*Sept.	12.90b
*Oct.	12.90b
*Dec.	12.90b

*Ceiling price.
(Key: b—bid; ax—asked; n—nominal)

Watch Classified page for bargains.

CANADIAN BEEF CONTRACTS

MONTREAL—The Canadian War-time Prices and Trade Board has issued an order requiring beef retailers to fulfill their contracts with the armed forces before selling any beef to the civilian population, J. G. Taggart, coordinator of the foods administration branch of the board said. The order, issued August 26, was brought into force because certain firms had reported inability to fulfill contracts to the armed forces because they had sold the meat on the civilian market, Mr. Taggart said. The move will not necessarily curtail civilian beef supplies, but will insure supplies needed in the armed forces.

This requisitioning procedure, applying only to beef, was requested by the department of munitions and supply to replace the department's usual method of calling for tenders, when it was found the lowest bidders for the tenders was placing bids higher than the board's ceiling.

CANADIAN MEAT IMPORTS

Imports of meat into Canada during the month of July, with comparisons:

	July 1942	July 1941
Beef	6,872	2,955
Bacon and ham	1,066	3,120
Pork	600	521,166
Mutton and lamb	24,098	462
Canned beef	129,060	288,824
Lard compound	167,706	33,931
7 mos.	7 mos.	7 mos.
1942	1941	1941
Beef	305,341	465,477
Bacon and ham	15,724	123,055
Pork	868,290	2,923,689
Mutton and lamb	1,741,205	1,905,946
Canned beef	2,925,429	3,553,200
Lard compound	908,130	98,913

CUT-OUT RESULT LITTLE CHANGED THIS WEEK

(Chicago costs and prices, first three days of week.)

Little change took place in the cut-out test of hogs this week, with losses about in line with a week earlier. With live cost of light weight hogs down a little, the 88c per cwt. cut-out loss was not quite so severe as the 92c loss of a week earlier. On the other hand, heavies cost more alive and had a greater per cwt. loss—\$1.46 per cwt. against \$1.39 a week ago. Medium weights were unchanged.

	180-220 lbs.	220-240 lbs.	240-270 lbs.
Pet. live wt.	Pet. Price per lb.	Pet. Price per lb.	Pet. Price per lb.
Regular hams	13.90	24.8	\$3.35
Picnics	5.60	23.5	1.28
Boston butts	4.00	29.3	1.20
Loins (blade in)	9.80	26.8	2.51
Bellies, S. P.	11.00	19.2	2.11
Bellies, D. S.	...	2.00	15.0
Fat backs	1.00	10.3	.10
Plates and jowls	2.60	10.4	.27
Raw leaf	2.10	12.0	.25
P. S. lard, rend. wt.	12.40	11.9	1.36
Trimmings	3.00	25.0	.64
Feet, tails, neckbones	2.00	1.5	.15
Offal and miscellaneous50	.50
TOTAL YIELD AND VALUE	69.00	\$14.40	70.50
Cost of hogs per cwt.		\$14.61	
Condemnation loss		.08	
Handling and overhead		.70	
TOTAL COST PER CWT.		\$15.28	
ALIVE		\$15.29	
TOTAL VALUE	14.40	14.21	71.00
Loss per cwt.	.88	1.08	
Loss last week	.92	1.08	

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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended	Cor. week.
Sept. 10, 1942	1941	1941
per lb.	per lb.	per lb.
Prime native steers—		
400-600	nominal	20 1/2 @ 21
600-800	nominal	20 1/2 @ 20 1/2
800-1000	nominal	20
Good native steers—		
400-600	20 1/2 @ 21 1/2	18 1/2 @ 19
600-800	20 1/2 @ 21 1/2	17 1/2 @ 18
800-1000	20 1/2 @ 21 1/2	17 @ 17 1/2
Medium steers—		
400-600	19 1/2	18 1/2 @ 17 1/2
600-800	19 1/2	18 @ 17
800-1000	19 1/2	15 1/2 @ 16 1/2
Heifers, good, 400-600	20 1/2 @ 21 1/2	19 @ 19 1/2
Cows, 400-600	16 1/2 @ 17 1/2	14 @ 14 1/2
Hind quarters, choice	22 1/2	22 1/2
Fore quarters, choice	18 1/2	18 1/2

Beef Cuts

Steer loins, choice, 60/65	36
Steer loins, No. 1	30
Steer loins, No. 2	27
Steer short loins, 80/85	43
Steer short loins, No. 1	43
Steer short loins, No. 2	38
Steer loin ends (hips)	29 1/2
Steer loin ends, No. 2	28
Cow loins	18
Cow short loins	24
Cow loin ends (hips)	18
Steer ribs, choice, 30/40	28
Steer ribs, No. 1	28
Steer ribs, No. 2	25
Cow ribs, No. 1	18
Cow ribs, No. 2	17
Steer rounds, choice, 80/100	22
Steer rounds, No. 1	22
Steer rounds, No. 2	21
Steer chuck, choice, 80/100	20
Steer chuck, No. 1	20
Steer chuck, No. 2	19
Cow chuck	18 1/2
Cow chuck	17 1/2
Steer plates	nominal
Medium plates	18 1/2
Knuckles, No. 1	18
Cow navel ends	12
Steer navel ends	12
Hind shanks	18
Hind shanks	10
Strip loins, No. 1 bnis	75
Strip loins, No. 2	45
Sirloin butts, No. 1	36
Sirloin butts, No. 2	34
BEEF tenderloins, No. 1	65
BEEF tenderloins, No. 2	60
Rump butts	25
Shoulder clods	28
Hanging tenderloins	18
Insides, green, 12/18 range	25
Outsides, green, 8 lbs. up	23
Knuckles, green, 8 lbs. up	22

Beef Products

Brains	10
Hearts	14
Tongues	23
Sweetbreads	27 1/2
Ox-tails	12
Fresh tripe, plain	10
Fresh tripe, H. C.	15
Livers	28 @ 32
Kidneys	9 @ 10

Veal

Choice carcass	22 1/2
Good carcass	20
Good saddles	27
Good racks	17
Medium racks	15%

Veal Products

Brains, each	15
Sweetbreads	45 1/2
Calf livers	55

Lamb

Choice lambs	27
Medium lambs	24
Choice lamb chops	29
Medium saddle	28
Choice fore	24
Medium fore	22
Lamb fries	20
Lamb tongues	17
Lamb kidneys	25

Mutton

Heavy sheep	13 1/2
Light sheep	11
Heavy saddles	15
Light saddles	18
Heavy fore	10
Light fore	12
Mutton legs	17
Mutton loins	16
Mutton stew	10
Sheep tongues	11
Sheep heads, each	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29
Picnics	26
Skinned shoulders	28
Tenderloins	40
Spareribs	20
Back fat	14 1/2
Boston butts, cellar trim, 2/4	32
Hocks	37
Teeth	20
Neck bones	6
Slip bones	10
Blade bones	21
Pigs' feet	4 1/2
Kidneys, per lb.	8
Livers	14
Brains	10
Ears	5 1/2
Snouts	7 1/2
Heads	8 1/2
Chitterlings	6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	32 @ 33 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	33 @ 35 1/2
Standard reg. hams, 14/16 lbs., plain	32 1/2
Picnics, 4 lbs. short shank, plain	31 @ 31 1/2
Fancy bacon, 6/8 lbs., plain	32 1/2 @ 33 1/2
Standard bacon, 6/8 lbs., plain	27 1/2 @ 28 1/2
Not 1 lb. bacon, smoked	
Inside, 8 1/2 lbs.	50 @ 51 1/2
Outsides, 5 1/2 lbs.	47 1/2 @ 49
Knuckles, 5 1/2 lbs.	47 1/2 @ 49 1/2
Cooked hams, choice, skin on, fattened	48
Cooked hams, choice, skinless, fattened	53
Cooked picnics, skin on, fattened	nominal
Cooked picnics, skinned, fattened	nominal

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75
Lamb tongue, short cut, 200-lb. bbl.	29.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	31.50

BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$22.75 @ 23.00
80-100 pieces	22.50 @ 23.00
100-120 pieces	22.25
Clear plate pork, 25-35 pieces	22.50 @ 23.00
Bacon	25.00
Briske pork	35.00
Plate beef	29.50
Extra plate beef	30.00

SAUSAGE MATERIALS

(Packed basis.)	
Regular pork trimmings	22 1/2 @ 24
Special lean pork trimmings	85% @ 33
Extra lean pork trimmings	95% @ 34 1/2
Pork cheek meat (trrimmed)	20 @ 21
Pork hearts	18 @ 13 1/2
Pork livers	19 1/2
Native unskinned bull meat (heavy)	19 1/2
Boneless chuck	19
Shank meat	18 1/2 @ 19
Beef trimmings	15 1/2
Dressed canners, 350 lbs. and up	14 @ 14 1/2
Dressed cutter bulls, 400-500 lbs.	15 @ 15 1/2
Dr. bologna bulls, 600 lbs. and up	15 1/2
Tongues, No. 1 canner trim	15 @ 17

DOMESTIC SAUSAGE

(Notation cover fancy grades.)	
Pork sausage, in 1-lb. cartons	37 1/2
Country style sausage, fresh in bulk	32 1/2
Country style sausage, smoked	30 1/2
Frankfurters, in sheep casings	31
Frankfurters, in hog casings	31
Skinless frankfurters	29
Bologna in beef bungs, choice	25
Bologna in beef middles, choice	25 1/2
Liver sausage in beef rounds	21 1/2
Liver sausage in hog bungs	23 1/2
Smoked liver sausage in hog bungs	31
Hot dogs	20
New England luncheon specialty	28 1/2
Mincé luncheon specialty, choice	27
Tongue and blood	29
Blood sausage	24
Souse	19 1/2
Polian sausage	33
Cervelat, choice, in hog bungs	56
Thuringer	41
Farmer	41
Holsteiner	41
B. C. salami, choice	58
Milano, salami, choice, in hog bungs	50
B. C. salami, new condition	31
Frisées, choice, in hog middles	56
Genoa style salami, choice	62
Pepperoni	40
Mortadella, new condition	72
Cappicello (cooked)	52
Italian style hams	45 1/2

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	Cwt.
In 400-lb. bbls., delivered	8.75
Saltpeter, less than ton lots, f.o.b. N. Y.	
Dbl. refined granulated	8.00
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	unquoted
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	9.70
Rock, bulk, 40 ton cars	8.90
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	12.00
Standard gran., f.o.b. refiners (2%)	12.75
Packers' curing sugar, 250 lb. bags	12.75
f.o.b. Reserve, La., less 2%	11.75
Dextrose, in car lots, per cwt. (cotton)	10.00
in paper bags	10.25

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	
180 pack	14 @ 17
Domestic rounds, over 1 3/4 in.	
140 pack	32 @ 35
Export rounds, wide, over 1 3/4 in.	
180 in. wide, flat	40 @ 42
Dried or salted bladders:	
12-15 in. wide, flat	1.00 @ 1.10
10-12 in. wide, flat	1.00 @ .70
8-10 in. wide, flat	.49
6-8 in. wide, flat	.25 @ .30
Hog casings:	
Extra narrow, 29 mm. & dn.	2.00
Narrow medium, 29 @ 32 mm.	2.00
Medium, 32 @ 35 mm.	1.85 @ 2.05
English, medium, 35 1/4 @ 38 mm.	1.70
Wide, 38 @ 45 mm.	1.60
Extra wide, 45 mm.	1.40 @ 1.50
Export bungs	.20 @ .25
Large prime bungs	.20 @ .21
Medium prime bungs	.18 @ .19
Small prime bungs	.10 @ .11
Middles, per set	.20 @ .21

SPICES

(Basis Chicago, original bbls., bags or boxes.)	
Whole Ground	
Allspice, prime	40 @ 43
Reasifted	42
Chili pepper	41
Paprika, Spanish	37
Paprika, Cayenne	37
Red No. 1	34
Black Malabar	11 @ 15
Black Lampung	9 @ 10 1/2
Pepper, white Singapore	15 %
Mustok	15 %
Packers	15 %

SEEDS AND HERBS

Ground for Seeds	
Caraway seed	1.85 @ 1.45
Comino seed	21 1/2 @ 25 1/2
Coriander Morocco bleached	
Mild seed, fancy yellow	25 @ 30
American	12
Marjoram, Chilean	62
Oregano	13 @ 16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF	
City Dressed	
Choice, native, dressed.....	23 6/25 1/2
Choice, native, light.....	23 6/25 1/2
Native, common to fair.....	20 6/23

Western Dressed Beef	
Native steers, good, 600-800 lbs.....	21 6/22
Native choice yearlings, 400-600 lbs.....	22 6/23
Good to choice heifers.....	21 6/23
Good to choice cows.....	18 6/19
Common to fair cows.....	17 1/2 6/18
Fresh bologna bulls.....	18 6/19

BEEF CUTS	
Western	City
No. 1 ribs, prime.....	27 6/28
No. 2 ribs.....	25 6/26
No. 3 ribs.....	24 6/25
No. 1 loins, prime.....	31 6/33
No. 2 loins.....	29 6/30
No. 3 loins.....	27 6/28
No. 1 hinds and ribs.....	26 6/29
No. 2 hinds and ribs.....	25 6/28
No. 1 rounds.....	22 1/2 6/23
No. 2 rounds.....	22 6/23
No. 3 rounds.....	21 6/23
No. 1 chuck.....	25 6/26
No. 2 chuck.....	24 6/24
No. 3 chuck.....	23 6/23
Rolls, reg. 4/8 lbs. av.....	22 6/24
Rolls, reg. 6/8 lbs. av.....	24 6/25
Tenderloins, steers.....	55
Tenderloins, cows.....	35
Tenderloins, bulls.....	40
Shoulder clods.....	25

DRESSED VEAL	
Good.....	22 1/2
Medium.....	20
Common.....	18 1/2

DRESSED SHEEP AND LAMBS	
Spring lambs, good to choice.....	27 6/28
Spring lambs, good to medium.....	26 6/27
Spring lambs, medium.....	25 6/26
Sheep, good.....	10 6/12
Sheep, medium.....	8 6/10

DRESSED HOGS	
Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.37 1/2 @ 21.73

FRESH PORK CUTS	
Western	
Pork loins, fresh, 10/12 lbs.....	28 1/2 6/29 1/2
Shoulders, 10/12 lbs.....	27 1/2 6/28 1/2
Butts, regular, 4/6 lbs.....	30 1/2 6/32
Ham, regular, 10/12 lbs.....	27 6/28
Ham, skinned, fresh, 10/12 lbs.....	28 6/29
Picnic, fresh, 6/8 lbs.....	26 6/27
Pork trimmings, 90/95% lean.....	38 1/2 6/39
Pork trimmings, regular, 50% lean.....	22 1/2 6/23
Spareribs, medium.....	18 1/2 6/19 1/2

COOKED HAMS	
Cooked hams, choice, skin on, fatted.....	51
Cooked hams, choice, skinless, fatted.....	53

SMOKED MEATS	
Regular hams, 8/10 lbs. av.....	32 6/34
Regular hams, 10/12 lbs. av.....	32 6/34
Regular hams, 12/14 lbs. av.....	32 6/34
Skinned hams, 10/12 lbs. av.....	33 6/35
Skinned hams, 12/14 lbs. av.....	33 6/35
Skinned hams, 16/18 lbs. av.....	32 6/34
Picnic, 6/8 lbs. av.....	28 6/29
Picnic, 4/6 lbs. av.....	28 6/29
Bacon, bonedless, regular.....	28 6/30
Bacon, bonedless, city.....	28 6/30
Beef tongue, light.....	22 6/23
Beef tongue, heavy.....	30 6/32

BUTCHERS' FAT	
Suet fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS	
5 7/8 9/8 12/8 14/8	14 18
7 1/2 9/8 12/8 14/8	14 18
Prime No. 1 veals.....	23 28 3.30 3.55 3.60
Prime No. 2 veals.....	21 26 3.00 3.25 3.30
Buttermilk No. 1.....	18 23 2.80 3.05 3.10
Buttermilk No. 2.....	17 22 2.65 2.90 2.95
Branded graby.....	12 17 1.85 2.10 2.15
Number 3.....	12 17 1.85 2.10 2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, September 10, 1942:

Fresh Beef:	CHICAGO	BOSTON	NEW YORK	PHILA.
STEER, Choice:				
400-500 lbs. 1.....	\$20.50 @ 22.00			\$21.50 @ 24.50
500-700 lbs. 1.....	20.50 @ 22.00			21.50 @ 24.50
600-700 lbs. 1.....	20.50 @ 22.00	\$21.00 @ 23.00	21.50 @ 24.50	\$21.50 @ 24.50
700-800 lbs. 1.....	20.50 @ 22.00	21.00 @ 23.00	21.50 @ 24.50	21.50 @ 24.50
STEER, Good:				
400-500 lbs. 1.....	19.00 @ 20.50			20.00 @ 24.00
500-600 lbs. 1.....	19.00 @ 20.50			20.00 @ 24.00
600-700 lbs. 1.....	19.00 @ 20.50	20.00 @ 22.00	20.00 @ 24.00	20.00 @ 23.50
700-800 lbs. 1.....	19.00 @ 20.50	20.00 @ 22.00	20.00 @ 24.00	20.00 @ 23.50
STEER, Commercial:				
400-600 lbs. 1.....	17.50 @ 19.00			18.50 @ 20.00
600-700 lbs. 1.....	17.50 @ 19.00	19.50 @ 20.50	18.50 @ 23.00	18.50 @ 20.00
STEER, Utility:				
400-600 lbs. 1.....	16.50 @ 17.50			17.00 @ 20.00
COWS, All Weights:				
Commercial.....	18.00 @ 19.50			
Utility.....	17.00 @ 19.00	17.50 @ 19.50	18.00 @ 21.50	
Cutter.....	16.50 @ 18.50	17.00 @ 18.50	16.50 @ 19.00	17.50 @ 18.00
Canner.....	16.00 @ 18.00			
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs. 1.....	21.00 @ 22.50			
130-170 lbs. 1.....			22.00 @ 26.50	
VEAL, Good:				
50-80 lbs. 1.....	19.00 @ 21.00			
80-130 lbs. 1.....	19.00 @ 21.00	20.00 @ 23.50	20.00 @ 25.50	
130-170 lbs. 1.....			20.00 @ 25.50	
VEAL, Commercial:				
50-80 lbs. 1.....	17.00 @ 19.00			
80-130 lbs. 1.....	19.00 @ 21.00	18.00 @ 23.00	19.00 @ 21.00	
130-170 lbs. 1.....			18.00 @ 23.00	
VEAL, Utility:				
All weights.....	15.50 @ 17.00		17.00 @ 21.00	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs. 1.....	25.50 @ 27.00			
40-45 lbs. 1.....	25.50 @ 27.00	26.00 @ 30.00	27.00 @ 30.00	
45-50 lbs. 1.....	25.00 @ 26.50	27.50 @ 29.50	27.00 @ 30.00	27.00 @ 28.00
50-60 lbs. 1.....	25.00 @ 26.00	27.50 @ 29.00	27.00 @ 28.00	26.00 @ 27.00
SPRING LAMB, Good:				
30-40 lbs. 1.....	24.50 @ 25.50	27.00 @ 29.00	27.00 @ 29.00	26.00 @ 28.00
40-45 lbs. 1.....	24.50 @ 25.50	27.00 @ 29.00	27.00 @ 29.00	27.00 @ 28.00
45-50 lbs. 1.....	24.00 @ 25.00	26.50 @ 28.50	26.50 @ 29.00	26.00 @ 27.00
50-60 lbs. 1.....	23.50 @ 24.00	26.00 @ 28.00	26.00 @ 28.00	
SPRING LAMB, Commercial:				
All weights.....	20.00 @ 23.50	23.00 @ 27.00	23.00 @ 27.00	22.00 @ 25.00
SPRING LAMB, Utility:				
All weights.....	18.00 @ 20.00	21.00 @ 24.00	21.00 @ 24.00	19.00 @ 22.00
YEARLING, All Weights:				
Commercial.....			20.00 @ 25.00	
Utility.....			18.00 @ 22.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	12.00 @ 13.00	12.00 @ 13.00	12.00 @ 13.00	11.50 @ 13.00
Commercial.....	10.00 @ 11.00	11.00 @ 12.00	11.00 @ 12.00	10.00 @ 11.50
Utility.....	9.00 @ 10.00	10.00 @ 11.00	10.00 @ 11.00	9.00 @ 10.00
Fresh Pork Cuts:				
LOINS No. 1 (Bladeless Incl.):				
8-10 lbs. 1.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 34.00	
10-12 lbs. 1.....	27.00 @ 29.00	29.00 @ 31.00	28.00 @ 34.00	28.00 @ 30.00
12-15 lbs. 1.....	25.50 @ 27.50	28.00 @ 31.00	27.00 @ 31.00	27.00 @ 29.00
16-22 lbs. 1.....	24.00 @ 26.00	26.00 @ 29.00	24.00 @ 28.00	26.00 @ 28.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs. 1.....	26.00 @ 27.50		27.00 @ 28.50	
BUTTS, Boston Style:				
4-8 lbs. 1.....	30.00 @ 31.50		29.00 @ 34.00	
SPARE RIBS:				
Half sheets.....	16.50 @ 18.00			
TRIMMINGS:				
Regular.....	22.50 @ 23.50			

¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes kosher beef sales at Chicago. ³Includes skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. ⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended September 5, 1942:

Week Sept. 5	Previous week	Same week
Cured meats, lbs. 37,803,000	35,740,000	26,949,000
Fresh meats, lbs. 58,555,000	50,712,000	63,541,000
Lard, lbs. 3,726,000	7,423,000	3,591,000

Tallow and Grease Marts Mostly Nominal This Week

NEW YORK, SEPTEMBER 9, 1942

TALLOW.—Production of tallows in the East is reported somewhat below needs and the smaller make has been blamed on the reduction in cattle supplies at some points. Consumers are active bidders on all better grades of product and offerings are readily absorbed. However, the lower grades tend to be slow at times although nothing has had to go under ceiling rates. Volume of trading was again light this week, but a fair amount of business was reported on choice at 8½c and special at 8½c. Not a great deal of trading was reported on prime and only odd sales of lower grades were uncovered. The list prices, all at the ceiling, apply.

STEARINE.—Confirmed sales in this branch of the market are lacking. Producers have little to offer to regular consumers and most buying orders have dried up in the meantime. Quotations continue unchanged.

NEATSFOOT OIL.—Only a small amount of low-grade product is available to regular buyers and offerings are cleaned up in a hurry at ceiling levels. No high grade oil has been offered for quite some time. Pure is quoted in barrels at 19½c; No. 1, 15½c; extra, 14c.

OLEO OIL.—Market continues on a nominal basis because of the lack of offerings. Buying orders are light, but quotations hold at ceiling levels.

GREASES.—Trading was light in greases this week. Buyers are showing more interest in higher grade product than in some of the plainer makes. However, the selling side has not had to shade prices on any grade and offerings are fairly well cleaned up from day to day. No sales were uncovered on choice, while a moderate trade was reported on A-white at 8½c and B-white at 8½c. Some yellow was reported moved at 8½c and a sale or two of brown was made at 7½c.

CHICAGO, SEPTEMBER 10, 1942

TALLOW.—Very little change was apparent in the tallow trade this week. Buyers were a little more partial to better grade products and a little slow to bid on lower grades as the week progressed. However, the list of quotations remained unchanged with all at ceiling levels. In fact, with but one or two exceptions, the market has shown practically no change since the new list of ceiling quotations was installed. A fair volume of business was uncovered on choice tallow at 8½c and numerous sales of special were reported at 8½c. A few sales of lower grades were also uncovered during the week. Most sales are made on an f.o.b. shipping point basis.

STEARINE.—Market continues to be practically at a standstill. Little interest is evident from the buying side, for offerings have been too small for consumers to release orders of any volume. Quotations continue at maximum levels.

NEATSFOOT OIL.—Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 13½c; No. 2, 13½c; extra, 14½c; extra No. 1, 14c; extra winter strained, 14½c; prime burning, 15½c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—Action is less favorable in greases than it has been of late. Producers report little or no trouble in disposing of better grades, but yellow and brown grease have been hard to move. Some sales have been reported at ceiling levels, but delivered at consuming points. Better grades sell on an f.o.b. shipping point basis. A moderate amount of A-white sold at 8½c and B-white at 8½c. Practically no choice grease has been offered all week. It is known, however, that buyers carry orders for better grades and any product offered would be readily absorbed.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Sept. 10.)

A few odd sales were uncovered in by-products this week, but volume of sales continued at a very low ebb. Blood sold at \$5.85 and some digester feed tankage materials sold at ceiling prices. All other items were nominal at maximum rates.

Blood	
Unit Ammonia	\$5.85

Digester Feed Tankage Materials	
Unground, per unit prot.	\$ 1.07½
Liquid stick, tank cars.	2.00@ 2.25

Packinghouse Feeds	
Carlots.	
60% digester tankage, bulk.	Per ton \$71.00*
50% meat and bone scraps, bulk.	68.00*
Blood-meal.	65.00*
Special steam bone-meal.	50.00*

Bone Meals (Fertilizer Grades)	
Per ton	
Steam, ground, 3 & 50.	\$35.00@36.00
Steam, ground, 2 & 26.	35.00@36.00

Fertilizer Materials	
High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage	
Hard pressed and expeller unground	Per unit
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	1.21*

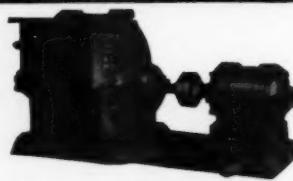
Gelatine and Glue Stocks	
Per cwt.	
Calf trimmings (lined)	\$1.00*
Hide trimmings (lined)	.90*
Sinews and pizzles (green, salted)	1.00*
Per ton	
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7½@ 7½

*Denotes ceiling price, f.o.b. shipping point.	
Bones and Hoofs	
Per ton	
Round shins, heavy	\$65.00@75.00
light	55.00
Flat shins, heavy	60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00
Animal Hair	
Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

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GRINDERS
FOR CRACKLINGS, BONES, DRIED BLOOD
TANKAGE and OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H. P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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SUPPLIERS, INC.

CHICAGO, ILLINOIS

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Bleed, dried, 16% per unit	5.50
Ground fish scrap, dried, 11 1/4% ammonia, 16% B. P. L., f.o.b. fish factory	4.75
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
September shipment	55.00
Fish scrap (calculated), 7% ammonia, 5% A. P. A., f.o.b. fish factories	4.00
Soda nitrate, per net ton, bulk, ex-vessel Atlantic ports, f.o.b. port	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25
Fertilizer tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	4.96

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$37.50
Bone meal, raw, 4 1/2% and 50%, per bag, per ton, f.o.b. works	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% Nat.	10.10
Dry Rendered Tankage	
50/55% protein, unground	\$1.00
60% protein, unground	1.00

EASTERN FERTILIZER MARKETS

New York, September 9, 1942

A few cars of tankage were sold at the ceiling price and some blood sold at \$5.50 f.o.b. New York. The nitrate of soda prices were extended for the month of September and this material is still being allotted by the government. Some packers report that their production is increasing and for that reason the supply of by-products may increase. The demand, however, still far exceeds the supply.

MARGARINE PRODUCTION

Margarine produced in July, 1942, according to report of U. S. Treasury Department:

	July 1942, lbs.	July 1941, lbs.
Production of uncolored margarine	29,910,280	27,084,597
Production of colored margarine	5,473,065	280,270
Total	29,383,345	27,364,867
Uncolored margarine withdrawn tax paid	22,477,621	25,862,439
Colored margarine withdrawn tax paid	57,550	46,198
Total	22,535,171	25,908,637

Cotton Oil Futures Ease On Huge Crop Estimate

COTTONSEED oil futures had an easier tone following the holiday early this week. The government cotton crop estimate was unexpectedly high, which contributed to the weakness in the market. However, by midweek the market regained early losses and closed about in line with a week earlier.

It was estimated that production of refined cottonseed oil in the 1942-43 crop season would be 3.5 million barrels, an increase of 235,750 barrels over the previous indicated output. This had little effect on the market, however, for there is still considerable uncertainty in this year's government program on cottonseed oil. Trade members felt that the market would have weakened a good deal on these bearish reports were it not for government programs.

Even though there was some unevenness in the market, few sales were made on the futures market. A few options were traded and odd sales were reported in the first few days. Open interest remained around the 140 mark at mid-week.

Trade was again light on refined oil and shortening was dull. The latter was quoted at 16 1/2c for 10 drum lots while hydrogenated was at 18c.

SOYBEAN OIL.—Practically all offerings of soybean oil are again at the ceiling price of 11 1/4c. Some is quoted at that price on nearby delivery and

others on a Decatur basis. Bids were being passed out that were a little under that mark, but trade members doubted any would have to go under maximums.

Recent strength in the market is attributed to supporting action by the government. Plans are being drawn up now that will support prices, even though the present soybean crop is of record volume.

PEANUT OIL.—The situation in this market remains rather tight. Very little oil is being offered now and a few sales are made each day at ceiling levels.

OLIVE OIL.—Very little trading is reported in this market. Some imported is being offered around \$4.75, with California oil a little under that mark.

PALM OIL.—Market is dull. Quotations are held at ceiling levels with very little product offered.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12 1/2c @ 12 1/4c; Valley 12 1/2c nominal, and Texas, 12 1/4c paid at common points.

Futures market transactions for the week at New York were:

MONDAY, SEPTEMBER 7, 1942
Holiday.

TUESDAY, SEPTEMBER 8, 1942

	Range				
	Sales	High	Low	Bid	Pr. cl.
Sept.	13.68	13.50
Oct.	13.70	13.70
Dec.	1	13.75	13.75	13.75	13.77
Jan.	13.78	13.78
Mar.	13.80	13.85
Sales, 1 lot.					

WEDNESDAY, SEPTEMBER 9, 1942

	Range				
	Sales	High	Low	Bid	Pr. cl.
Sept.	13.68	13.68
Oct.	13.65	13.70
Dec.	1	13.75	13.75	13.74	13.75
Jan.	13.76	13.78
Mar.	13.84	13.80
Sales, 1 lot.					

THURSDAY, SEPTEMBER 10, 1942

	Range				
	Sales	High	Low	Bid	Pr. cl.
Sept.	13.60	13.66
Oct.	13.65	13.70
Dec.	2	13.75	13.75	13.74	13.75
Jan.	13.76	13.78
Mar.	13.84	13.80
Sales, 2 lots.					

(See later markets on page 37.)

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IMMEDIATE DELIVERY!

CINCINNATI COTTON PRODUCTS CO.

CINCINNATI, OHIO

HIDES AND SKINS

All domestic hide and calfskin markets strong but quiet and sold up to end of Aug.—Moderate South American trade at steady prices.

Chicago

PACKER HIDES.—All domestic hide markets were quiet this week, there being no opportunity for trading. Trading previous week under WPB permits left all markets closely sold up to the end of August, and no further activity is expected until the WPB issues permits for the movement of Sept. hides.

Tanners have been filing their requests for Sept. hides, which requests are scheduled to be in the hands of the WPB by Sept. 10th; packers have also been compiling their estimates of Sept. production, which are due at the same time. The permits for purchasing Sept. hides are not expected for a week or so, although there has been some agitation for the issuance of permits twice a month.

Meantime, all packer hide and skin markets are quotable strong at ceiling prices, as listed. Where the optional method of salting is used, with all heavy branded hides salted and sold together, Colorados are salable at 14½c along with butts and heavy Texas steers; in such cases, extreme light Texas steers move at 14½c along with light branded hides.

The final estimate of shoe production for July was 41,488,779 pairs, an increase of 4.7 percent over the 39,642,698 pairs produced during June, but a decrease of 8.3 percent from the July 1941 total of 45,236,650. Production for the first seven months this year of 292,431,740 pairs showed a small increase of 0.8 percent over the total of 290,151,960 for the same period of 1941.

Total federal inspected slaughter of cattle during August was 1,102,738 head, the largest slaughter for any month since October 1941, and a new all-time record for the month of August; the previous high for the month was established in August, 1936, when the total was 1,012,000 head. Cattle slaughter during July was 1,047,909 head, with 968,264 reported for August 1941. Calf slaughter during August was 460,050 head, as compared with 461,376 during July, and 414,279 during August 1941.

OUTSIDE SMALL PACKER.—The outside small packers are also closely sold up to the end of Aug., having moved their hides earlier at full ceiling price of 15c, flat, trimmed, for native steers and cows, and 14c for brands; native bulls at 11½c and branded bulls 10½c. The OPA recently made it clear that small packers can salt their hides in the usual manner but obtain packer prices on a selected basis, providing all the hides are later graded according to big packer selection.

PACIFIC COAST.—Trading early

last week cleared the Pacific Coast market to the end of August and market is called strong at 13½c, flat, trimmed, for steers and cows, and 10c for bulls, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.

There was a moderate movement reported in the South American market this week at unchanged prices, involving 7,500 Argentine frigorifico standard steers at 106 pesos, and 8,000 reject steers at 100 pesos; 700 standard light steers and 700 reject light steers also moved at steady prices. Light hides were more strongly held, with bid of 115 pesos reported for B. A. standard extremes and 118 pesos asked.

COUNTRY HIDES.—The country market is dormant, except for scattered trading between dealers which seldom comes to light, and no action is expected until next buying permits are available. Some reports indicated a little slowness in the country hide movement during the recent trading, due to buyers showing preference for packer take-off; however, the keen demand for all hides resulted in the country market being cleaned up at unchanged prices. Collections of country hides are light now and trading was confined to a few cars of all-weights, moving at 15c, flat, trimmed, or 14c flat, untrimmed, f.o.b. shipping point. Heavy steers and cows are quotable around 14c, flat, trimmed. Trimmed buff weights and extremes are nominal at 15c, flat. Bulls are quotable at 10@10½c, flat, trimmed, for natives and a cent less for brands. Glues are nominal at 12@12½c, flat, trimmed. All-weight branded hides are quoted 13%@14c, flat, trimmed.

CALFSKINS.—Packers are sold through August on calfskins and market is strong at maximum prices, 27c for heavies and 23½c for lights under 9½ lb. Market will continue quiet until permits are issued for Sept. production.

The Chgo. city calfskin market is also cleaned up and strong at 20½c for 8/10 lb., and 23c for 10/15 lb., with outside cities moving recently at the same prices. Country calfskins are quotable at 16c for 10 lb. and down, and 18c for 10/15 lb., f.o.b. shipping point. City light calf and deacons are quoted at \$1.43, selected.

KIPSKINS.—The packer kip skin market is sold up to the end of Aug. and quiet but strong at 20c for 15-30 lb. natives and 17½c for brands, pending issuance of permits for Sept. skins.

Collectors moved their light accumulation of city kip skins earlier at the maximum of 18c for 15-30 lb. natives and 17c for brands and are sold to end of August, with outside cities moving same basis. Country kips are quotable at 16c, flat, f.o.b. shipping point.

Packers sold their Aug. regular slunks earlier at \$1.10, flat; hairless are quoted at 55c, flat.

HORSEHIDES.—The situation is unchanged on horsehides, with light supplies moving steadily at individual ceilings, usually in a range of \$7.50@7.65, selected, f.o.b. nearby shipping points, for city renderers with manes and tails on; trimmed renderers are moving mostly at \$7.10@7.25, del'd Chgo., and mixed city and country lots at \$6.50@6.60, Chgo. There has not been much talk recently regarding allocation of horsehides, but horsehide tanners are attending a meeting in Washington late this week, the purpose of which has not been announced.

SHEEPSKINS.—Dry pelts are steady to firm at 27@28c per lb., del'd Chgo., for full wools. Demand continues in excess of present lighter production of packer shearlings, with ceiling prices bid; about four cars were reported sold this week, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c. Pickled skins are moving at individual ceiling prices, with market quoted usually around \$7.50 or a shade better per doz. packer production. Packer lamb pelts, Sept. production, are quoted around \$2.60 per cwt. liveweight basis for northern natives and \$2.80@2.85 for westerns, with top reported to have been paid recently.

Restrictions on foreign unshorn lambskins have been removed from Conservation Order M-94 by Amendment No. 1 issued by the WPB. All wool skins under 2 in. in wool length were reserved on July 30th for the army air force. The new order releases some small foreign unshorn lambskins which are unsuitable for flying suits by reclassifying them from shearlings, which are restricted, to wool skins, which are not restricted.

New York

PACKER HIDES.—The New York packer hide market is quiet, being already sold up to end of Aug., with ceiling prices last paid for all selections. No action is possible until Sept. permits are issued.

CALFSKINS.—The New York calfskin market is sold up on Aug. production, both collectors and packers securing full ceiling prices in the recent movement. Collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers moved 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 5, 1942 were 4,548,000 lbs.; previous week, 4,708,000 lbs.; same week last year, 3,243,000 lbs.; Jan. 1 to date, 192,631,000 lbs.; same period of last year, 176,923,000 lbs.

Shipments of hides from Chicago for the week ended September 5, 1942, were 5,186,000 lbs.; previous week, 4,928,000 lbs.; same week last year, 5,732,000 lbs.; Jan. 1 to date, 2,070,079 lbs.; same period last year, 2,145,543 lbs.

1942 Grain Production Will Set a New Record

Total production of grain in the U. S. this year will be of record volume, it was indicated late this week by the Department of Agriculture in a report on conditions prevailing on September 1.

Corn production of 3,015,915,000 bu. is now estimated, the largest crop in 22 years and the third largest on record. This is an increase of 262 million bu. over the August 1 indication, and only 55 million bu. below the record crop produced in 1920. However, with a carryover of old corn of approximately 500 million bu. indicated, total supply of corn for the season commencing October 1 will be largest on record.

Indicated production of wheat is 981,793,000 bu., nearly 4 per cent larger than last year's crop. The oat crop is estimated at 1,353,431,000 bu., compared with 1,176,107,000 bu. for last year. Prospective production of soybeans in the U. S. is largest on record at 211,452,000 bu., compared with 106,712,000 bu. for 1941.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue, during July, 1942 compared with a year earlier:

	July 1942, lbs.	July 1941, lbs.
Butter culture	17	...
Butter flavor	205	...
Butyric acid	...	1
Coconut oil	...	2,373,766
Color	11	...
Corn oil	170,870	55,016
Cottonseed oil	10,302,724	11,394,593
Derivative of glycerine	47,504	59,199
Diacetyl	37	15
Emulsol	770	...
Lecithin	16,906	15,372
Milk	4,364,029	4,821,451
Monostearine	66,912	12,138
Neutral lard	394,574	645,364
Oleo oil	1,673,548	1,270,659
Oleo stearine	194,776	236,661
Oleo stock	298,221	135,420
Palm oil	...	667,162
Palm stearine	...	22,237
Peanut oil	32,112	221,204
Salt	804,989	926,047
Soda (benzoate of)	11,751	14,263
Soya bean oil	6,375,489	4,852,709
Soya bean stearine	618	...
Sunflower oil	14,829	...
Tallow	37,200	...
Vitamin concentrate	4,485	1,751
Total	24,811,936	27,725,646

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Another sharp break in hog prices put the Chicago mart at the lowest point in many weeks. The green market loosened up following the two-day live hog break and some trading of volume was uncovered. A dozen cars of regular hams made the list and other items were traded more freely. Some items were again only nominal.

Cottonseed Oil

Valley crude 12½c; Southeast, 12½c at 12½c; Texas, 12½c.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 13.50; Oct. 13.60; Dec. 13.70; Jan. 13.70; Mar. 13.70; one sale.

FOOD SANITATION COURSE

The New York City department of health and the College of the City of New York are cooperating to offer a course in food sanitation. All food dealers and handlers are eligible to enter and there are no entrance requirements.

Among the topics to be covered are cleaning and sterilization of equipment, refrigeration, sanitary construction of machinery, food poisoning, and rodent and insect control.

DISTRIBUTION CONFERENCE

Joseph B. Eastman, director of the Office of Defense Transportation, and Wayne Chatfield Taylor, Under Secretary of Commerce, are among the speakers who will address the fourteenth annual Boston Conference on Distribution, to be held at the Hotel Statler, Boston, on October 5 and 6. Distribution's part in winning the war, post-war adjustments of business and major trends of distribution will constitute the principal themes of the conference.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Sept. 11, 1942:

	PACKER HIDES	WEEK ENDED	PRE. WEEK	COR. WEEK,
Hvy. nat. stra.	6@15½	6@15½	6@15	6@15
Hvy. Tex. stra.	6@14½	6@14½	6@15	6@15
Hvy. butt				
brnd'd stra.	6@14½	6@14½	6@15	6@15
Hvy. Col. stra.	6@14	6@14	6@15	6@15
Ex-light Tex.				
stra.	6@15	6@15	6@15	6@15
brnd'd cows.	6@14½	6@14½	6@15	6@15
Hvy. nat. cows.	6@15½	6@15½	6@15	6@15
Lt. nat. cows.	6@15½	6@15½	6@15	6@15
Nat. bulls...	6@12	6@12	6@13	6@13
brnd'd bulls.	6@11	6@11	6@12	6@12
Calfskins...	23½@27	23½@27	23½@27	23½@27
Elk p. nat. ...	6@20	6@20	6@20	6@20
Kips, brnd'd...	6@17½	6@17½	6@20	6@20
Slunks, reg...	6@1.10	6@1.10	1.00@1.05	6@1.20
Slunks, hrlns...	6@.55	6@.55	6@.60	6@.60

	CITY AND OUTSIDE SMALL PACKERS
Nat. all-wts...	6@15
Branded...	6@14
Nat. bulls...	6@11½
brnd'd bulls...	6@10½
Calfskins...	20½@23
Kips...	6@18
Slunks, reg...	6@1.10
Slunks, hrlns...	6@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

	COUNTRY HIDES
Hvy. steers...	6@14
Hvy. cows...	6@14
Butts...	6@15
Extremes...	6@15
Bulls...	10@10½
Calfskins...	16@18
Kipskins...	6@16
Horsehides...	6.50@7.65

All country hides and skins quoted on flat basis.

	SHEEPSKINS
Pkr. shearlings...	6@2.15
Dry pelts...	27@28

27@27½ 24@25

A.M.A. PACKING SPECIFICATIONS

Specifications for salted and cured pork products require that they be packaged into solid export wooden boxes containing either 500 to 650 lbs. (full boxes) net weight or 250 to 350 lbs. (half boxes) net weight, the Agricultural Marketing Administration pointed out in a recent notice to packers.

Effective immediately, all vendors shall state on the loading manifest the number of "half boxes" and the number of "full boxes" for each cut separately.

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LIVESTOCK MARKETS

Weekly Review

Inspected Hog Kill Is Lightest of Year

FEDERAL inspected slaughter of hogs dipped to the lowest level of the year during August, but at the same time cattle and sheep and lamb kill were setting new high marks. Volume of kill in the latter class set a new all-time high, while cattle slaughter was greatest on record for the month.

The sharp drop in hog slaughter compared with the previous month—and for that matter with every other month so far this year—was not unexpected. August is usually one of the lightest months of the year for pork processing and again established that mark for this year. A total of 3,223,059 head was killed, compared with 3,885,575 head a month earlier. Slaughter was about 500,000 head greater than for the same month last year, but this gain was hardly enough to counterbalance added demand due to FSCC buying and greater consumer demand.

Packers have processed slightly more than 34 million head of hogs in the first eight months of this year, compared with 29.1 million head in the same time of 1941. In order to meet the 54 million head slaughter asked for by the Department of Agriculture earlier this year, it will be necessary for inspected packers to kill about 20 million hogs in the final quarter of the year. Predictions are now being made that the requested slaughter mark will be passed by the first of the new year, for the principal part of the 1942 pig crop has not yet been marketed.

It was estimated that beef production from the August slaughter set a new record for the month, for kill at 1,102,738 head broke the previous high for the month by 90,000 head. Slaughter in July of this year was 1,047,909 head,

while a year ago 968,264 head were processed. Calf slaughter at 460,050 head was slightly smaller than a month earlier, but 46,000 head greater than in August, 1941.

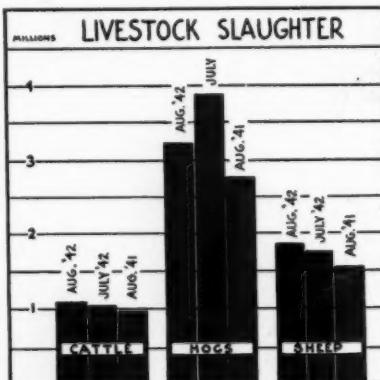
Sheep and lamb slaughter at 1,839,797 head broke all previous records. In the same month of last year, kill was 1,521,726 head, while a month earlier slaughter was 1,705,209 head.

AUGUST SLAUGHTER

	Cattle	Hogs	Sheep
1942	1,102,738	3,223,059	1,839,797
1941	968,264	2,795,738	1,521,726
1940	842,128	3,044,710	1,488,829
1939	822,908	2,791,604	1,457,232
1938	847,897	2,466,949	1,603,398

EIGHT-MONTH TOTALS

	January	February	March	April	May	June	July	August
Totals	1,057,150	891,013	929,008	956,290	885,153	1,038,128	1,047,909	1,102,738
1941	882,077	882,077	4,134,318	4,196,865	4,319,776	4,553,937	5,885,575	5,885,575
1940	1,406,657	1,406,657	1,668,688	1,569,702	1,474,988	1,481,443	1,705,209	1,839,797
1939	11,880,170	11,880,170	11,265,657	11,163,649	11,928,186			
1938	366	366	382	355				



August slaughter of hogs was lightest of the year, but kill of cattle and lambs continued at record levels.

HOG WEIGHTS AND COSTS

Average cost of barrows and gilts to packers during August compared with a year earlier showed about the same spread as a month earlier. Cost this year ranged upward from \$3.20 per cwt. more than a year earlier. Barrows and gilts marketed at St. Louis showed an average price of \$14.76, highest of the six leading markets. Omaha was the lowest with \$14.21. Average cost of sows compared with a year earlier showed a similar spread. Average price of sows at Chicago at \$13.95 was highest, while the Kansas City price of \$13.55 was lowest.

Most average weights on barrows and gilts and on sows ran heavier than a year earlier. Barrows and gilts averaged 251 lbs. at Omaha, the heaviest weight reported, while the 211-lb. average at St. Louis was lightest. The latter market was the only point reporting lighter weight than a year ago. Sows at Kansas City averaged 382 lbs., heaviest of all markets, but this weight was 1 lb. lighter than a year ago.

U. S. Agricultural Marketing Administration reports average weights and prices during August as follows:

	BARROWS AND GILTS		SOWS	
	Aug.	Aug.	Aug.	Aug.
1942	1941	1942	1941	1941
lbs.	lbs.	lbs.	lbs.	lbs.
Chicago	246	244	377	366
Kansas City	236	230	382	358
Omaha	231	248	367	355
National				
Stock Yards	211	215	377	352
St. Joseph	229	224	371	365
St. Paul	283	227	350	347

	BARROWS AND GILTS		SOWS	
	Aug.	Aug.	Aug.	Aug.
1942	1941	1942	1941	1941
lbs.	lbs.	lbs.	lbs.	lbs.
Chicago	\$14.74	\$11.23	\$13.95	\$10.05
Kansas City	14.39	11.10	13.55	9.82
Omaha	14.21	10.89	13.76	9.97
National				
Stock Yards	14.76	11.45	13.70	10.66
St. Joseph	14.88	11.15	13.63	9.90
St. Paul	14.46	11.11	13.76	10.00

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Farm Income for July Is Sharply Above Year Ago

Cash income from farm marketings in July totaled \$1,219 million compared with \$1,070 million in June and \$889 million in July 1941, *The Farm Income Situation* reported. The relative increase in income from June to July was about as great as usual, despite a decline in income from meat animals. Considerable quantities of wheat were placed under loan in July, which increased income more than usual from June to July. Government payments in June totaled \$55 million; reports on payments for July are not yet available.

The seasonally adjusted index of income from crops advanced from 94.0 per cent of the 1924-29 average in June to 105.0 per cent in July, but the index of income from all livestock and livestock products declined from 165.5 per cent to 155.5 per cent. Record marketings of meat animals in June were followed by sales more nearly in line with usual summer marketings, and the seasonally adjusted index of income from meat animals from 198.0 per cent to 178.5 per cent.

For the first seven months of 1942, cash income from farm marketings totaled \$7.0 billion, compared with \$4.9 billion in the corresponding period of 1941.

Crop prospects on August 1 were even more favorable than a month earlier, and a record movement of both crops and livestock during the next few months is in prospect.

NEW YORK LIVESTOCK

Livestock prices at Jersey City September 7, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

Steers, medium	\$14.50@14.60
Cows, medium	10.50@11.00
Cows, cutter and common	9.00@10.25
Cows, canners	7.00@7.25
Down to 7.00	
Bulls, good	12.00@12.50
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.50@11.00

CALVES:

Vealers, good to choice	\$16.50@17.50
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HOGS:

Hogs, good and choice	\$14.85
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LAMBS:

Lambs, good to choice	\$14.75@15.25
Lambs, common to medium	10.00@14.00

Receipts of salable livestock at Jersey City market for week ended September 5, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	922	2,041	594	2,846
Total, with directs	9,062	17,687	26,203	51,839

Previous week:

Salable receipts	866	1,648	115	1,551
Total, with directs	6,829	10,932	20,645	43,352

*Including hogs at 31st street.

AUG. BUFFALO LIVESTOCK

August receipts, shipments and slaughter at Buffalo, N. Y.:

	Cattle	Calves	Hogs	Sheep
Receipts	24,048	14,896	14,364	41,783
Shipments	13,978	11,115	8,750	22,919
Local slaughter	9,510	3,768	3,578	18,221

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, September 10, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS & GILTS:

Good and Choice:

120-140 lbs.	\$18.00@13.50	\$12.00@13.60
140-160 lbs.	18.25@14.10	15.50@14.10	13.80@14.00	13.80@14.00	13.80@14.00
160-180 lbs.	18.85@14.35	14.00@14.40	13.35@14.85	13.90@14.10	13.95@14.00
180-200 lbs.	14.15@14.50	14.30@14.40	13.60@14.00	13.90@14.10	13.95@14.00
200-220 lbs.	14.35@14.55	14.30@14.40	13.85@14.00	14.00@14.10	13.95@14.00
220-240 lbs.	14.40@14.60	14.30@14.40	13.85@14.10	14.00@14.10	13.95@14.00
240-270 lbs.	14.40@14.55	14.20@14.35	13.85@14.00	13.95@14.05	13.90@14.00
270-300 lbs.	14.35@14.55	14.00@14.15	13.75@13.85	13.80@13.90	13.75@14.00
300-330 lbs.	14.25@14.45	14.00@14.15	13.75@13.85	13.70@13.85	13.65@13.85
330-360 lbs.	14.20@14.35	13.95@14.00	13.75@13.80	13.70@13.85	13.65@13.85

Medium:

160-220 lbs.	18.25@14.00	13.50@14.15	13.00@13.75	13.75@14.00	13.65@13.90
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SOWS:

Good and Choice:

270-300 lbs.	14.15@14.25	14.10@14.20	13.60@13.65	13.50@13.65	13.55@13.60
300-330 lbs.	14.10@14.25	14.10@14.15	13.50@13.65	13.50@13.60	13.50@13.55
330-360 lbs.	14.00@14.15	14.00@14.15	13.50@13.65	13.45@13.60	13.50@13.55
360-400 lbs.	13.90@14.10	13.90@14.00	13.50@13.60	13.45@13.60	13.50@13.55

Good:

400-450 lbs.	13.75@14.00	13.80@13.90	13.40@13.50	13.35@13.50	13.45@13.55
450-500 lbs.	13.60@13.80	13.50@13.85	13.35@13.50	13.25@13.40	13.40@13.50

Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	14.75@15.75	14.75@15.75	14.25@15.25	14.25@15.50	14.50@15.75
900-1100 lbs.	15.25@16.25	15.00@16.00	14.50@15.50	14.50@15.75	14.50@16.00
1100-1300 lbs.	15.75@16.75	15.00@16.00	14.50@15.75	14.75@15.75	14.50@16.00
1300-1500 lbs.	16.00@16.75	15.00@16.00	14.75@15.75	14.75@15.75	14.50@16.00

STEERS, Medium:

700-900 lbs.	11.75@14.00	11.50@13.50	11.75@13.25	11.75@13.25	11.50@13.50
1100-1300 lbs.	12.00@14.50	11.75@13.75	12.00@13.50	11.75@13.25	11.50@13.50

HEIFERS, Choice:

600-800 lbs.	14.50@15.40	14.25@15.00	13.50@14.75	14.25@15.25	13.50@14.75
800-1000 lbs.	14.50@15.50	14.25@15.00	13.50@14.75	14.25@15.50	13.50@14.75

HEIFERS, Good:

600-800 lbs.	12.75@14.50	13.00@14.25	12.00@13.50	12.50@14.25	12.25@13.50
800-1000 lbs.	12.75@14.50	13.00@14.25	12.00@13.50	12.50@14.25	12.25@13.50

HEIFERS, Medium:

500-900 lbs.	10.50@12.75	10.50@12.00	10.00@12.00	10.25@12.25	10.25@12.25
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COWS, All Weights:

Good	10.25@11.50	10.75@11.50	10.25@11.25	10.00@11.00	10.00@11.25
Medium	9.25@10.25	9.25@10.25	9.25@10.25	9.00@10.00	9.00@10.00
Cutter and common	7.75@9.25	7.75@9.25	7.25@9.25	7.50@8.00	7.50@8.00
Canner	6.75@7.75	6.00@7.75	6.00@7.25	6.00@7.50	5.75@7.50

BULLS (Yaks, Excl.), All Weights:

Beef, good	11.00@12.00	10.50@11.25	11.00@11.25	11.00@11.25	10.25@11.00
Sausage, good	11.25@12.00	10.50@11.25	11.00@11.25	10.75@11.00	10.25@11.00
Sausage, medium	10.00@11.25	9.50@10.50	9.75@10.00	9.75@10.75	9.50@10.25
Sausage, cutter & com...	9.00@10.00	8.50@9.50	8.50@9.75	8.25@10.25	8.50@9.50

CALVES, 500 lb. down:

Good and choice	12.00@14.00	11.00@13.00	11.00@13.50	11.00@13.00
Common and medium	9.00@12.00	8.50@11.00	8.50@11.00	9.00@11.00
Cull	7.00@10.50	7.50@11.50	7.50@9.00	7.50@9.00	6.50@9.50

Calves and Sheep:

SPRING LAMBS:

Good and choice	13.50@14.00	13.00@13.65	13.25@14.00	13.25@13.75	13.25@14.00
Medium and good	11.25@13.25	11.00@12.75	12.50@13.00	12.00@13.00	11.25@13.00
Common	9.50@11.25	8.50@10.75	10.00@12.25	10.00@11.75	9.75@11.00

YLG. WETHERS:

Good and choice	11.00@12.00	11.50@12.25	11.00@11.50	11.00@11.75	11.00@11.75
Medium and good	10.00@11.00	10.00@11.25	10.00@11.00	10.00@10.75	10.00@10.75
Common	4.25@5.50	3.50@4.75	3.50@4.75	5.40@5.75	5.40@5.75

*Quotations on wool stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. **Quotations on slaughter lambs and yearlings of good and choice, and of medium and good grades and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. ***Quotations on yearling wethers and ewes on shorn basis.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended September 5:

Cattle Calves Hogs Sheep

Los Angeles	5,367	1,620	2,060	685

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Sept. 5, 1942:

CATTLE

	Week ended Sept. 5	Prev. week	Cor. week, 1941
Chicago	28,669	30,343	24,931
Kansas City	23,951	24,418	20,708
Omaha	19,864	19,470	18,464
East St. Louis	17,370	15,679	9,425
St. Joseph	8,409	8,338	7,982
Sioux City	9,499	8,616	8,839
Wichita	7,911	6,404	7,004
Philadelphia	2,527	2,480	1,748
Indianapolis	2,088	2,707	2,195
New York & Jersey City	11,481	10,596	8,118
Oklahoma City	14,851	11,413	9,507
Cincinnati	5,200	3,924	3,535
Denver	6,303	6,908	4,274
St. Paul	15,273	16,622	14,301
Milwaukee	4,069	4,477
Total	177,772	172,075	141,721

*Cattle and calves.

HOGS

Chicago	91,329	82,136	47,622
Kansas City	36,102	28,706	27,533
Omaha	31,644	32,709	21,543
East St. Louis	68,618	59,592	45,712
St. Joseph	10,984	13,274	10,833
Sioux City	18,194	18,869	14,257
Wichita	7,349	7,449	5,097
Philadelphia	14,523	11,962	10,032
Indianapolis	26,392	24,164	14,098
New York & Jersey City	46,896	40,463	32,712
Oklahoma City	8,735	8,580	5,459
Cincinnati	16,760	14,784	14,982
Denver	9,414	8,862	5,062
St. Paul	20,968	28,311	19,808
Milwaukee	8,508	6,877
Total	425,246	386,629	278,950

*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	12,525	14,568	9,655
Kansas City	28,881	22,055	13,723
Omaha	39,710	34,006	21,504
East St. Louis	24,902	23,355	12,088
St. Joseph	18,345	15,953	11,868
Sioux City	17,520	14,691	10,467
Wichita	2,205	3,136	2,157
Philadelphia	3,536	3,800	3,645
Indianapolis	3,556	4,597	4,286
New York & Jersey City	62,208	60,773	49,907
Oklahoma City	1,782	2,310	1,874
Cincinnati	4,782	4,627	3,554
Denver	9,907	9,546	10,065
St. Paul	22,929	24,795	12,407
Milwaukee	1,877	1,523
Total	252,843	241,995	167,670

*Not including directs.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., September 10.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog market slipped badly with butchers losing 30@40c compared with the close of last week.

Hogs, good to choice:

160-180 lb.	\$12.85@13.75
180-200 lb.	13.50@13.90
200-240 lb.	13.60@14.00
240-270 lb.	13.50@13.90
270-330 lb.	13.30@13.80
330-360 lb.	13.15@13.00

Sows:

300-330 lb.	\$13.00@13.40
330-360 lb.	12.90@13.40
400-500 lb.	12.50@13.20

Receipts of hogs at Corn Belt markets for the week ended September 10:

	This week	Last week
Friday, Sept. 4.	17,000	43,800
Saturday, Sept. 5.	22,100	38,800
Monday, Sept. 7.	10,100	30,900
Tuesday, Sept. 8.	41,000	24,100
Wednesday, Sept. 9.	44,000	17,900
Thursday, Sept. 10.	47,200	16,600

Watch Classified page for good men.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	STEERS, carcass	NEW YORK	PHILA.	BOSTON
Week ending Sept. 5, 1942	6,417	1,497	1,046	
Week previous	5,522	1,637	1,009	
Same week year ago	9,617	2,711	2,823	
Week ending Sept. 5, 1942	2,601	2,213	1,683	
Week previous	2,004	2,373	1,840	
Same week year ago	614	1,086	2,029	
Week ending Sept. 5, 1942	638	20	116	
Week previous	454	11	140	
Same week year ago	1,888	902	105	
Week ending Sept. 5, 1942	4,997	1,198	546	
Week previous	3,681	897	429	
Same week year ago	11,855	886	456	
Week ending Sept. 5, 1942	40,138	12,144	16,515	
Week previous	42,010	14,517	19,705	
Same week year ago	52,228	14,121	15,463	
Week ending Sept. 5, 1942	5,018	637	8,319	
Week previous	4,451	442	7,687	
Same week year ago	1,790	308	967	
Week ending Sept. 5, 1942	1,165,423	162,650	228,583	
Week previous	1,352,220	228,408	182,424	
Same week year ago	2,144,218	230,902	116,812	
Week ending Sept. 5, 1942	311,682	
Week previous	225,985	
Same week year ago	194,817	

LOCAL SLAUGHTERS

	CATTLE, head	11,626	2,527	
Week ending Sept. 5, 1942	10,166	2,480	
Week previous	8,718	1,748	
Same week year ago	19,601	2,924	
Week ending Sept. 5, 1942	18,426	2,602	
Week previous	13,476	2,157	
Week ending Sept. 5, 1942	49,075	14,523	
Week previous	39,434	11,962	
Same week year ago	32,712	14,032	
Week ending Sept. 5, 1942	62,260	3,556	
Week previous	60,805	3,800	
Same week year ago	49,907	3,645	

Country dressed product at New York totaled 2,756 veal, no hogs and 60 lambs. Previous week 2,286 veal, no hogs and 13 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS

	Week ended Sept. 3	Prev. week	Same week 1941
Toronto	\$10.90	\$10.02	\$8.85
Montreal	10.05	9.00
Winnipeg	9.32	8.96	8.75
Calgary	9.65	9.85	9.00
Edmonton	9.00	9.00	8.50
Prince Albert	8.85	8.85	8.25
Moose Jaw	8.90	8.50	7.70
Saskatoon	8.35	9.10	7.75
Regina	9.00	8.40	7.85
Vancouver	10.25	10.15	9.25

VEAL CALVES

Toronto	\$16.00	\$15.12	\$12.61
Montreal	14.10	14.00	11.50
Winnipeg	9.57	11.59	10.50
Calgary	10.75	10.75	9.25
Edmonton	10.50	10.50	9.00
Prince Albert	10.50	10.75	9.10
Moose Jaw	10.50	10.35	9.50
Saskatoon	10.60	10.40	10.25
Regina	10.75	10.50	9.50
Vancouver	11.25	11.50	9.50

HOG CARCASSES Bl*

Toronto	\$16.00	\$16.00	\$14.65
Montreal	15.85	15.90	14.76
Winnipeg	14.20	14.20	13.55
Calgary	14.20	14.15	13.50
Edmonton	14.05	14.05	13.25
Prince Albert	13.95	13.90	13.10
Moose Jaw	13.90	13.90	13.15
Saskatoon	13.90	13.90	13.15
Regina	13.90	13.90	13.20
Vancouver	15.20	15.20	14.83

*Official Canadian hog grades are now on carcase basis, quotations from Bl Grades; Grade A, \$1.00 premium.

GOOD LAMBS

Toronto

Montreal

Winnipeg

Calgary

Edmonton

Prince Albert

Moose Jaw

Saskatoon

Regina

Vancouver

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Positions Wanted

PROGRESSIVE Sausage Manufacturing Executive with a thorough knowledge of all types of sausage manufacture and an outstanding line of luncheon meats and cheeses, desires a connection with an organization with a future. Am thoroughly experienced and can give the finest of references. W-101, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

FULLY QUALIFIED man—draft exempt—seeks connection as Superintendent of small plant. Capable of handling labor and production efficiently. Available September 15—will go anywhere. Write or wire particulars. POST OFFICE BOX 284, Emporia, Kansas.

PLANT MANAGER: experienced large and small plant operations. Capable taking full charge and responsibility of directing buying, selling and plant operating. Substantial references as to character and ability. W-102, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN, 49; with practical experience. Can produce full line quality sausage, cheeses and specialties and get results. Now available. W-103, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SUPERINTENDENT, 3-A: eighteen years' practical experience in all departments. Understand cost and yields—have had best results with short cures. Can handle men. Good references. W-104, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MAN with thorough knowledge of packinghouse operations including finance, credits, office, U. S. Government accounts; backed by thirty years' experience. Capable as executive or assistant. W-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

GENERAL SUPERINTENDENT with 15 years' operating plant experience would like to associate with progressive organization where practical knowledge and experience will be of value. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CANNING TECHNOLOGIST seeks position with meat plant. Take charge or develop canning division. Experienced government products. Capable handling planning and actual production. W-107, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.



Position Wanted

EXPERIENCED packinghouse man with practical experience as supervisor of hog killing, cutting, curing, smoking, ham boiling, sausage making and hog buying. Would like to associate with progressive firm. W-986, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Salesmen Wanted

EXCLUSIVE territories available for new line of specialties for meat packers and sausage manufacturers. For your protection, attractive commission arrangement. Write Box W-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Production Manager for meat canning plant in Eastern area. Must be of high qualification and broad experience, capable of supervising all operations of the plant. Write giving experience, age, salary expected and draft status. Replies will be held in strict confidence. W-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Sausage Foreman for midwest plant. State draft status, experience and salary desired. Must be capable of handling help efficiently and producing 100,000 pounds of sausage weekly, all types. Address replies to W-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PLANT SUPERINTENDENT for moderate sized sausage factory manufacturing kosher style products. Able to handle men. Acquainted with all operations, figuring tests, shrankages and departmental transfers. Operations include beef boning, curing, smoking, etc. Location is New York City. W-113, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

WANTED: One experienced man to supervise and help ten or twelve other men in cutting hogs, curing meats, boiling hams and boning beef. Business located in Portsmouth, Va.—thirty years established. W-983, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

WANTED: Small Hog Killing Plant. In reply, give price and capacity. W-968, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

WANTED: Good used Gut Hasher and Washer. Advise make, age, price. W-111, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WE will buy used equipment for canning, such as retorts, fillers, conveyors and motors (DC). Address your offers to W-112, THE NATIONAL PROVISIONER, 300 Madison Ave., New York, N. Y.

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For Sale

TWO Venn-Severin Diesel Engines: 2 cyl. 60 H.P., 360 R.P.M. and 100 H.P. 327/300 R.P.M. with maxim silencer.

TWO Horizontal Ammonia Compressors made by Arctic.

ONE cyl. 10 $\frac{1}{2}$ x 15 $\frac{1}{2}$ —120 R.P.M. and one 12x18-120 R.P.M. Westinghouse Generator—75 K.W.—3 Ph. 60 cyl. 440 volts 900 R.P.M. separate exciter—International Filter—cap. 550 gal. P.H.—91 ft. Double Leather Belting 12" wide. One 400 gal. Pump D. C. to 30 H.P. motor on base—sundry motors. All items in good condition. BAY CITY FREEZER, INC., BAY CITY, MICHIGAN.

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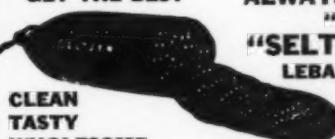
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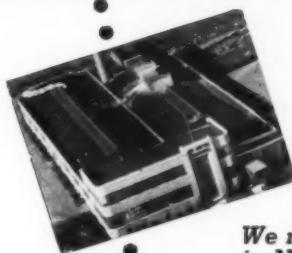
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The reason why . . .

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All the flavoring and curing elements are absorbed quickly in the chopper. Your meats take on a beautiful bright pink color and holds. Prague Cure for Chopper Cure.

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Canadian Factory and Office: 1 Industrial St., Leaside, Toronto 12, Ontario

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